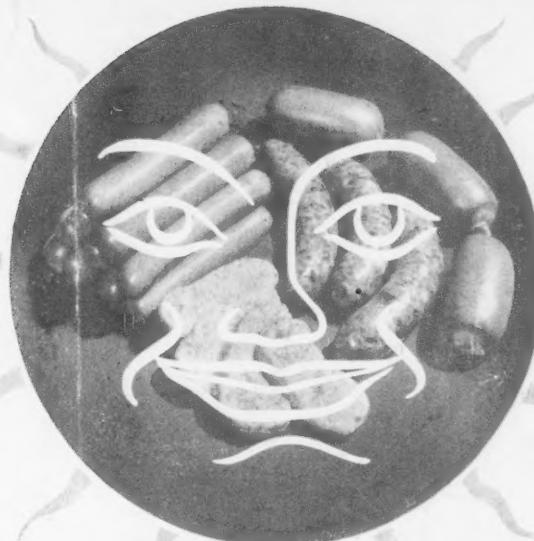


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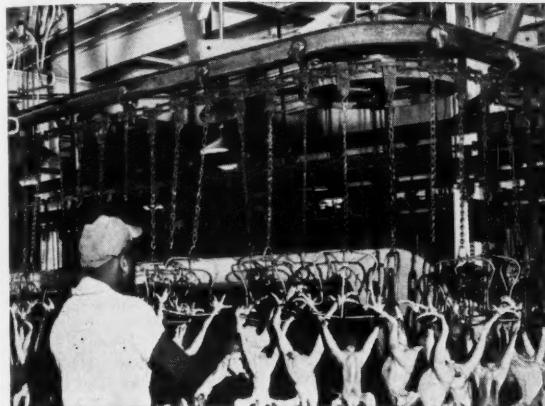
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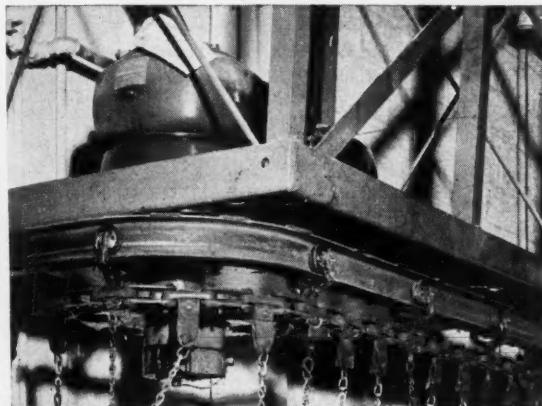
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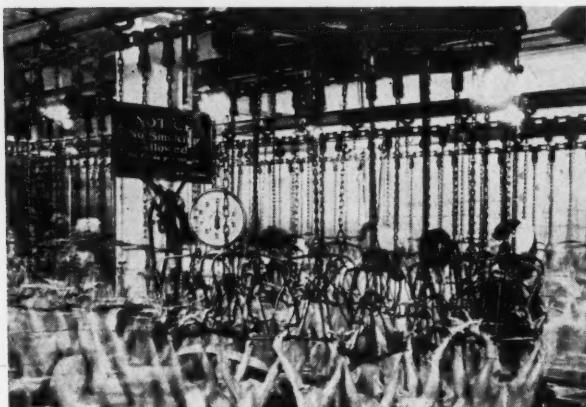
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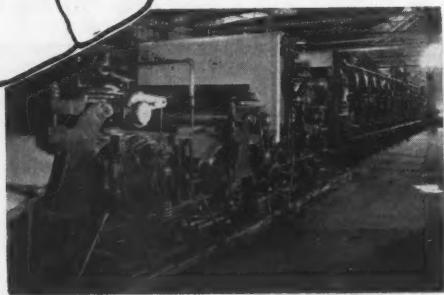


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THE NATIONAL



Provisioner

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Contents

Packer-Union Wage Talks Continue.....	11
Map Further Plans to Check VE.....	11, 28
Research Today—Progress Tomorrow	
First of two articles on the American Meat Institute Foundation.....	12
Stretching the Coal Dollar.....	21
Up and Down the Meat Trail.....	25
New Grade Standards for Slaughter Hogs.	28
Merchandising Trends and Ideas.....	30
Recent Industry Patents.....	33
Classified Advertising.....	52

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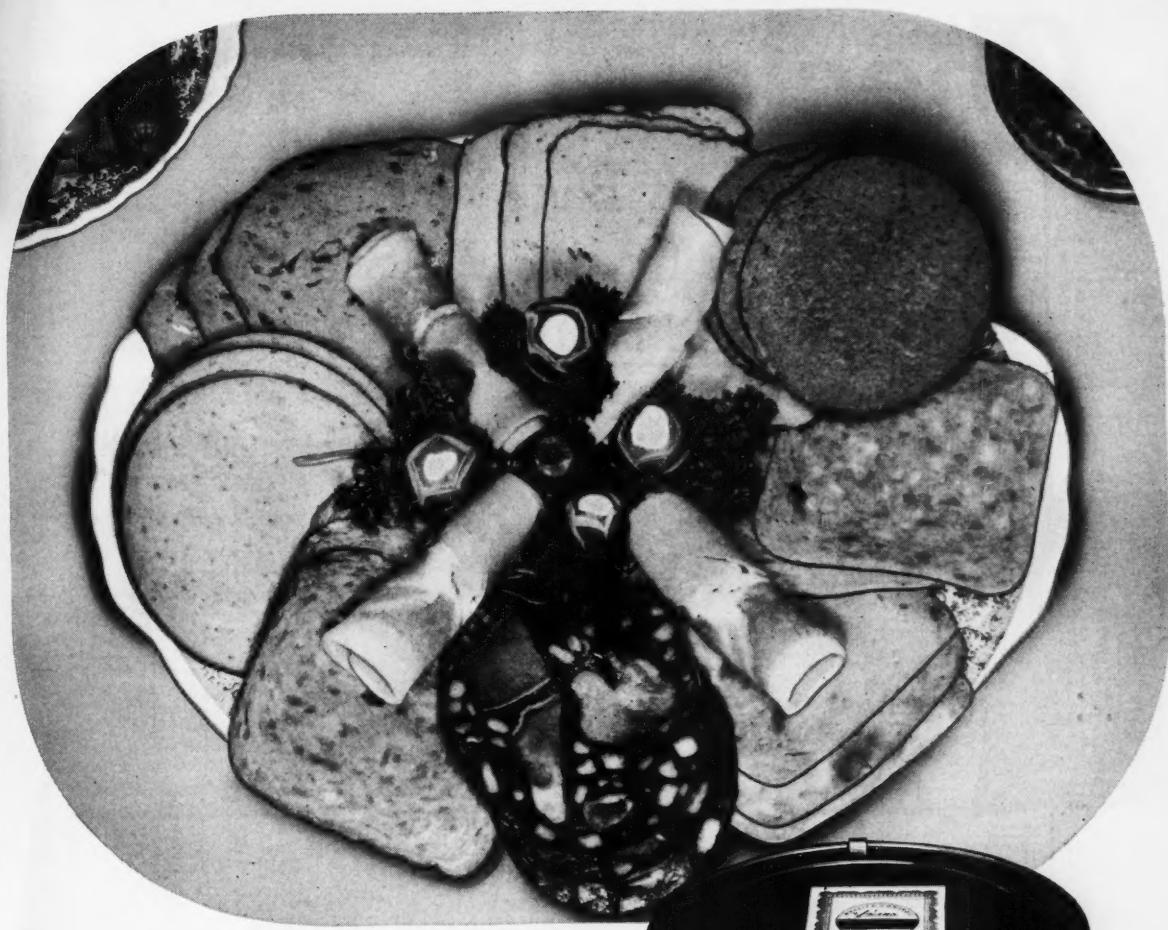
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ANNUAL MEAT PACKERS GUIDE

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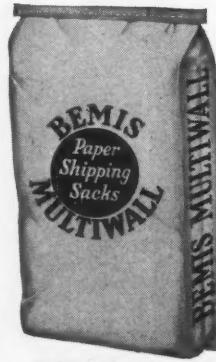
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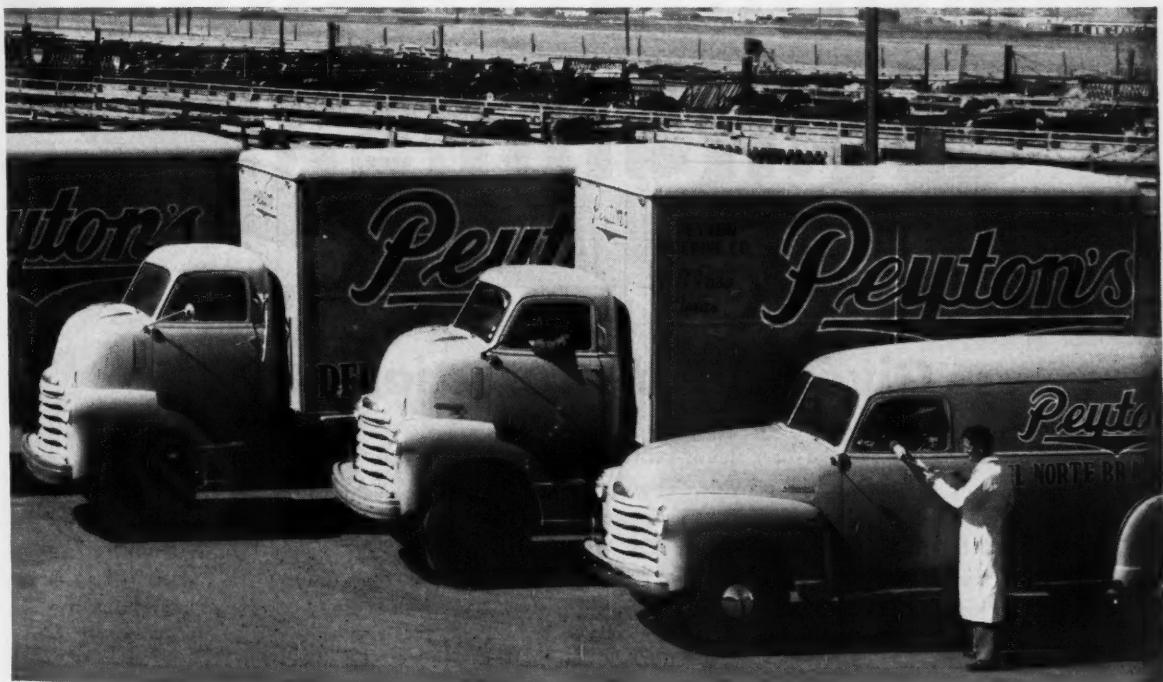
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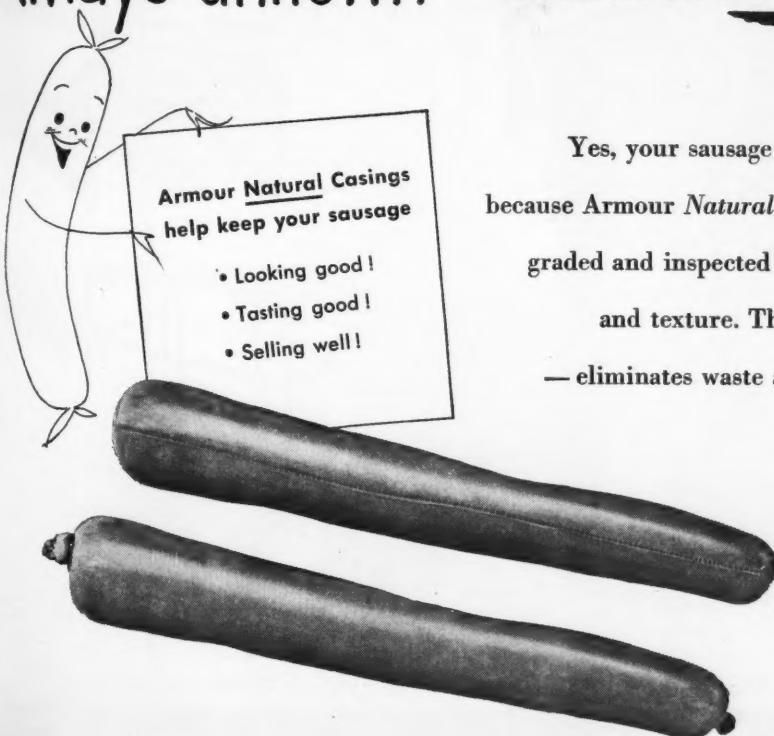
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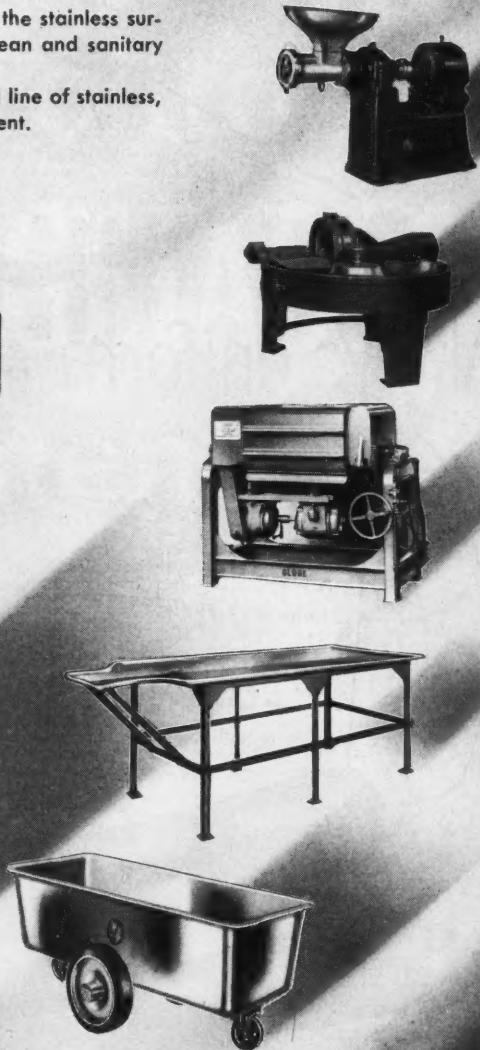
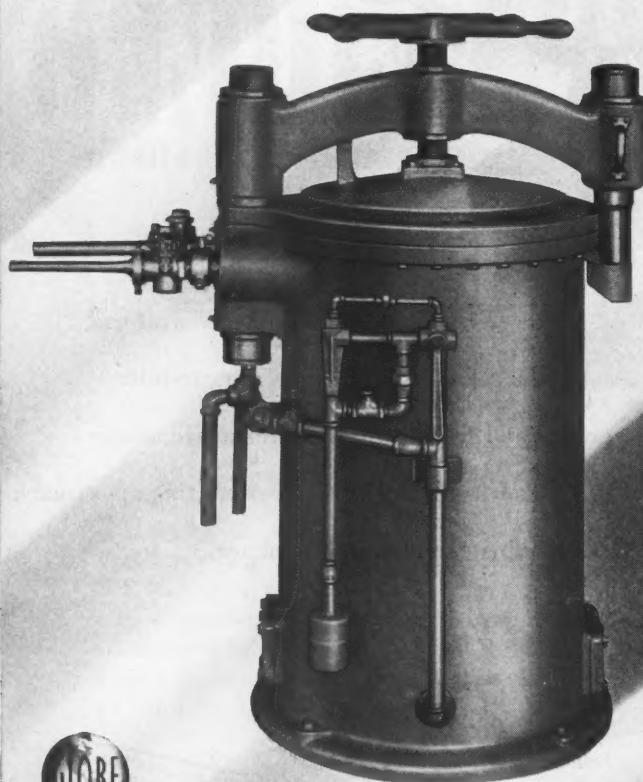
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Packer-Union Wage Talks Continue

Negotiations between the major packers and the two unions were held all this week. Contracts expired at midnight August 11 but in most plants workers remained on their jobs.

Early in the week, after negotiations between Armour and Company and the United Packinghouse Workers, CIO, were broken off, a wave of walkouts occurred at a number of Armour plants throughout the country, as well as in a few Swift and Cudahy plants which are represented by the CIO union. A U.S. government conciliator stepped into the Armour negotiations in an attempt to avert a strike. In breaking off the contract talks, the CIO charged that Armour had failed to produce "anything like an adequate offer" in response to union demands for wage increases and fringe benefits. The CIO has demanded a 30c an hour general wage increase plus a number of fringe increases and other benefits.

The Amalgamated Meat Cutters and Butcher Workmen, AFL, has not announced any specific wage increase which it is seeking but terms its demands "more realistic" than those presented to packers by the CIO. AFL spokesmen have said they want the guaranteed work week lengthened from 36 to 40 hours and "are willing to negotiate on what will constitute an economically permissible wage increase." Swift & Company planned to meet with the AFL for the rest of the week, and has meetings scheduled with the AFL, CIO and the Brotherhood for all next week. Previously Swift has held six meetings with the CIO. A Swift spokesman reported that there has been good progress during all of these meetings.

Top-Flight Speakers Secured for AMI Convention

Raymond Moley, a contributing editor of *Newsweek* magazine, and Dr. Earl L. Butz, agricultural economics director of Purdue university, will speak at the opening general session, October 6, of the American Meat Institute's forty-seventh annual meeting in Chicago, it was announced this week by Wesley Hardenbergh, AMI president. H. H. Corey, chairman of the AMI board and president of Geo. A. Hormel & Co., will give the introductory remarks at the opening general session.

A university professor for 30 years and a journalist for 15, Moley will address the convention on "How to Keep Our Liberty." In addition to authoring a syndicated newspaper column and his "Perspective" page in *Newsweek*, he serves as a professor of public law at Columbia university. He served as President Roosevelt's major adviser and assistant in the preparation of messages and public papers during his first term of office. He was also assistant secretary of state for a short time in 1933.

Dr. Butz, who has gained considerable acclaim for his economic analysis of current conditions and sociological forecasts of likely future business developments, will speak on "Price Ceilings, Price Supports and Price Silliness." In addition to his teaching and speaking engagements, Dr. Butz is an editorial contributor to many economic and agricultural publications. He has served on special assignments as research economist for the Brookings Institution, National Bureau of Economic Research and as a lecturer to the Graduate School of Banking at Rutgers university and Life Officers Investment Seminar, University of Chicago.

Further Precautions Against VE Spread Planned

It is reported from Washington that instructions are being drawn up for the use of federal and state field operatives which will prescribe uniform methods of appraisal and, in general, set up the procedure to be followed in the handling of hogs infected or exposed to vesicular exanthema. It is also reported that no state has qualified to cooperate with the Department of Agriculture in the program announced last week to eradicate the disease (see page 13, August 9th issue of NP), but that several are expected to qualify soon. Under this plan owners would be paid for the loss of hogs which were destroyed, the federal government paying half and the participating states half. The USDA is believed to be working on plans to quarantine completely those states where the epidemic of vesicular exanthema is serious and the state is unable or unwilling to cooperate.

Last Friday the USDA lifted hog quarantine restrictions from four states and from areas in six other states and extended quarantine restrictions in two states to areas in which the disease has been identified. See page 28 for details of the order.



AN ISOMERIZATION BATH IS USED BY ORGANIC CHEMISTRY DIVISION IN ANALYZING ANIMAL FATS

Research Today—Progress Tomorrow

AMERICAN MEAT INSTITUTE FOUNDATION BUILDS A SOUND SCIENTIFIC BASIS
FOR LONG-RANGE PROGRESS IN PROCESSING AND UTILIZING ANIMAL PRODUCTS

THIS is the age of the scientist. We place a premium on men and women trained in the physical, chemical and biological sciences and engineering.

For years the scientist in industry held a precarious position, hampered by demands that he produce fast, "practical" results. But far-seeing companies in many lines of business began emphasizing research. They hired hundreds of trained scientists, spent millions for research, and they attribute a major share of their advancements and tremendous growth to the results of research.

The meat industry cannot claim that it pioneered in research. Neither is it a Johnny-come-lately. Nelson Morris had a full-time chemist in his Chicago plant as early as 1886, and most of the large packers had introduced laboratories by the turn of the century. Major developments in application of science to packinghouse processes, how-

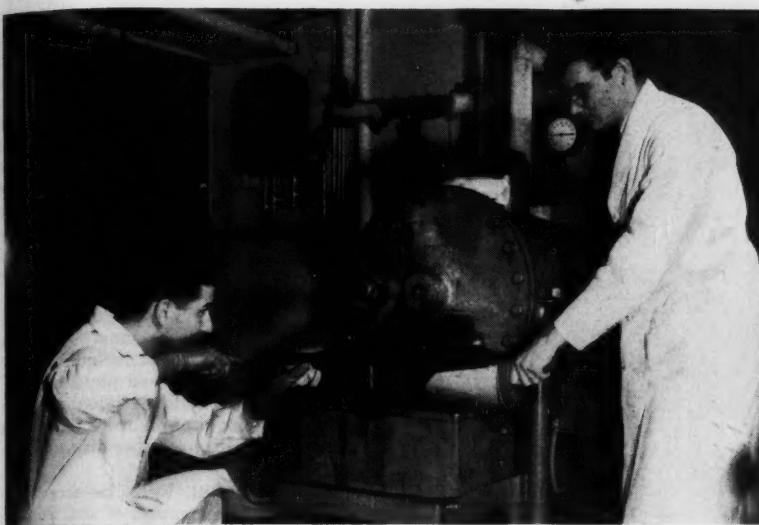
ever, have come since the first World War. Today, most of the larger establishments have research or control laboratories, and a number of companies have outstanding research departments.

Today, all meat packers benefit from the work carried on by some 50 scientists at the American Meat Institute Foundation. The logical outgrowth of a modest, but highly effective, research program initiated more than 25 years ago by the American Meat Institute, the Foundation is a separate organization affiliated with the University of Chicago. It is engaged exclusively in scientific research and its not-for-profit program is financed by contributions from several hundred firms, most of them meat packers.

The fame of the American Meat Institute Foundation is spreading. For one thing, the work done there is gaining recognition of other scientists. It is visited by leading scientists and

meat packing executives from all over the world who want to see its activities first-hand. This recognition is important to the scientists on the AMIF staff, but it is also important to the industry since it represents a positive index to the scientific standing of the research organization the industry is supporting.

For years, the meat packing scientist had to justify to the packinghouse operator some of the work necessary to get the information the practical man wanted. This put the scientist on the defensive. In more recent years, the benefits of research have become apparent in virtually all operating departments and there has been a greater understanding on both sides. Packers now are taking a "long range" view. They are aware that statistics show that the major advancements in any field are founded on basic research, that when a scientist does basic or fundamental research he is developing



C. R. Meyers and P. C. Ostby dump a charge from the AMIF's pilot scale dry melter, to be run through a press. They are studying the influence of variations in processing procedures and ingredient raw materials on the nutritive value of meat scrap and tankage.

a firm foundation for future developmental work and to limit dependence on "hit or miss" methods.

So, in meat packing, as in other industries before it, science has become the creative genius behind business, providing new methods, new uses for old products, to meet the demands of the times.

Suppose a packer wants to improve his curing results. The scientist can go at the problem in two ways. He can experiment more or less at random, selecting and testing various chemical compounds that he thinks might serve as satisfactory curing ingredients. The other approach is for the scientist to begin with a basic study of what happens during curing. He may study such things as pigmentation and the chemical changes which occur when curing ingredients are added. His purpose here is to develop a step-by-step understanding of the entire chemistry of the curing process and, on the basis of

this information, to devise a more effective curing process. The opportunities for major curing improvements are much enhanced in the second method and, while it may take more research time, satisfactory results are more certain of achievement. The trial-and-error method may or may not produce results and the possibilities of achieving major improvements primarily are based on chance use of an effective compound.

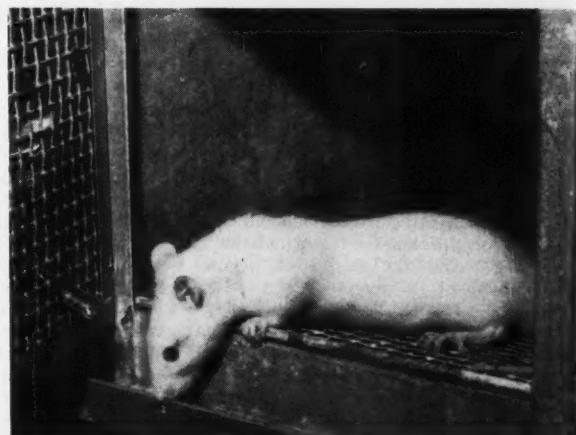
The Foundation does both basic and applied research. As a practical matter, virtually all basic information ultimately is used in applied research. In either type of work the scientist must be resourceful. He must, for instance, be able to take methods or equipment developed for other processes and adapt it to a specific use to further investigation along certain lines. Or he must be able to develop entirely new methods or equipment to do a job he wants done. There are



A. J. Siedler weighs a Cocker pup during a study of nutritional advantages available through raising fat content of dry dog food.

many examples of this "inventiveness" at the Foundation. A relatively simple example is offered by the Foundation's home economics department. In testing shortening in pastry, the department needed equipment to roll the dough that automatically would provide uniformity of samples and that would not impart any off-flavor or odor. Since no rolling pin or boards on the market met the requirements, Miss Eugenia Hoffert, division chief, had a manufacturer of glass pipe saw off the length needed for a rolling pin and devised rolling plates of Pyrex glass fitted with stainless steel thickness gauges at the sides. The Pyrex plates also serve as baking sheets and the need for transferring or handling the pastry samples is avoided.

Perhaps the main reason why the scientist was slow to get deserved recognition is that the average person doesn't understand scientific terminology. The fact that the scientist often

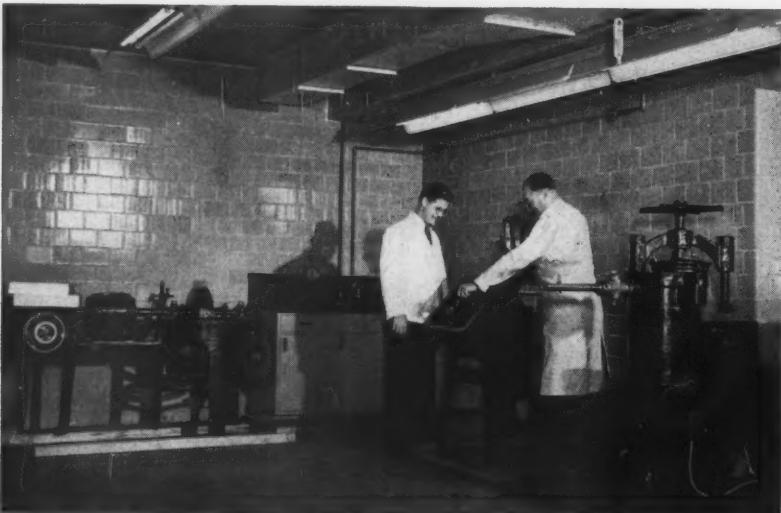


Reliable nutritional information must come from test feeding of animals. The AMIF has three specially designed animal rooms.

The American Meat Institute Foundation is recognized as one of the country's leading scientific organizations. It is dedicated to research and education in the field of livestock and meat production and product utilization.

Once a year the Foundation publishes a report of progress in its many research projects. The 1950-51 report is just off the press. Because this report is widely distributed to scientists, in meat packing and in other fields, it is written in a technical vein.

In this and another article we will present—in non-scientific language—a discussion of some of the important research work which the AMIF staff members have carried on during the past year. Emphasis will be placed on how the research scientist approaches his work and on how the results he achieves help the practical packinghouse man.



The Foundation recently acquired this pilot scale sausage manufacturing equipment, which is being inspected by C. F. Niven, jr., and L. G. Buettner of the bacteriology division.



This steer hide has been subjected to an experimental pre-cure treatment. It is being checked by Frank L. De Beukelaer, who is in charge of work to improve hide processing.

deals with things which can't be seen, even under a powerful microscope, doesn't help the situation. Actually, of course, terms employed by the scientist are descriptive of the chemical compounds or processes with which he is working. And the realm of science loses much of its mystery for the layman as practical application brings these terms across the threshold of every day use and they assume meanings from a practical viewpoint.

The way a scientist goes about his work is another thing not generally understood. A scientist relies heavily on past experience — his or somebody else's. In approaching a new problem,

he starts with a study of all information that has been developed on the subject. The background fund of known chemical patterns, actions and reactions is applied with logic in plotting the course of his investigation. He moves out from the known into the unknown along specific lines, looking for familiar chemical patterns and stopping to isolate and identify those which are strange to him. In this way, he broadens his knowledge of the composition of his subject and his understanding of the changes that take place under certain circumstances. Once he has achieved this understanding, the scientist can make a planned attempt to

divert or direct the chemical process along channels that may be expected to produce a desired result. Since full information on previous research may eliminate fruitless study or provide a shortcut toward a research objective, scientists feel it is vital that data on all research be published.

The Foundation has a large library of technical material, well indexed. This library is under the supervision of Miss Barbara Payne, an experienced scientific librarian. It is invaluable in the Foundation's work.

As scientific knowledge keeps expanding, scientists must specialize more. The AMIF staff includes organic chemists, analytical and physical chemists, biochemists, bacteriologists, engineers, histologists, histochemists, home economists, etc. — all specialists in their fields.

H. R. Kraybill, Ph.D., is director of research and education of the Foundation. D. M. Doty, Ph.D., is assistant director of research and education and chemist in charge of analytical and physical chemistry. Preparation and circulation of information on the Foundation's work is under the direction of H. A. Armstrong, chief, information and service. Many of the staff members are pictured in this and a subsequent article.

The Foundation keeps an ear attuned to packers' problems — difficulties in processing, unsatisfactory keeping quality of products, products which are a "drug on the market." It continuously is seeking better ways of processing, improvement of products, new product uses, and information on special qualities present in meat and by-products. It is these problems of general interest which the AMIF undertakes.

Some years ago, complaints about greenish discoloration of sausage became loud and numerous. (There are still complaints but effective help is available.)

The Institute's laboratories became interested in this problem and Foundation bacteriologists, under Dr. C. F. Niven, jr., have continued and extended studies undertaken by the Institute. While interim remedial measures were recommended, the scientists undertook extensive study of the greening bacteria. As a result of this long-range research, they are able to make a more precise diagnosis of the source of trouble and prescribe practical steps that must be taken to eliminate the problem.

They have developed a routine for diagnosing greenish discoloration which can be done quickly by laboratory technicians. Now, when a plant reports trouble with greenish discoloration, the Foundation asks it to send samples of freshly processed sausage as well as samples of some which has turned green. These samples should be properly protected with dry ice while in transit. Bacteriologists examine these samples carefully to see where the greening has occurred. Then they scrape

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off small samples from various parts. These they "smear" on slides which are stained and examined under a microscope. They can see what type of microorganisms are present in large numbers and where the large numbers occur. If they can correlate the presence of large numbers of bacteria with greenish discoloration, a bacteriological problem is indicated.

The steps described above — strictly routine bacteriological procedure — can be done in half an hour.

This preliminary diagnosis is then confirmed or denied by a more complicated procedure which takes two days. Samples are taken from different areas of meat. These are emulsified in sterile water in a Waring blender. Varying dilutions of this emulsion are mixed into a melted agar medium in sterile plates.

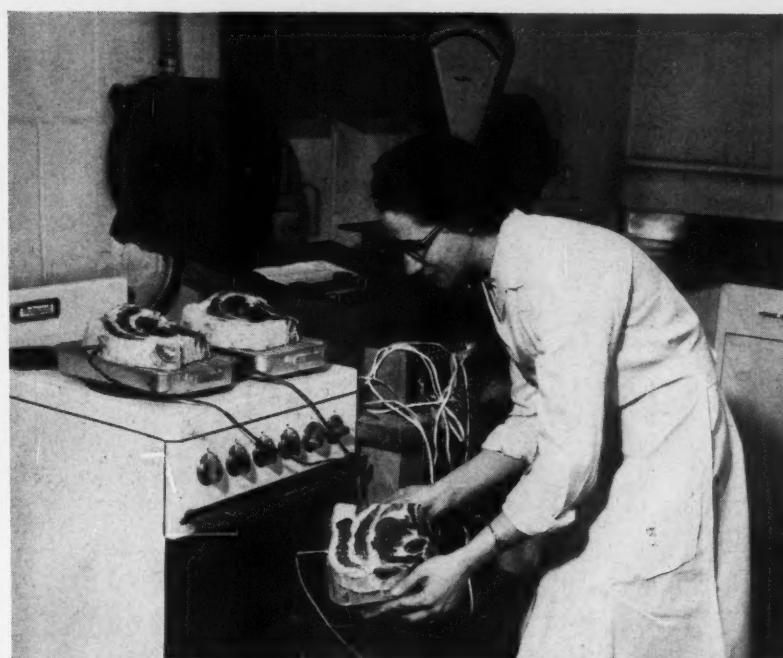
These are allowed to cool and solidify so that the bacteria cells are trapped. The plates are incubated at 80°F. for about two days. The cells begin to grow and make more cells, to form visible colonies. The investigator can count these colonies and thus estimate the number of live bacteria in the original sample of meat. If the bacterial count is high, the original diagnosis — that the trouble is bacteriological — is positively confirmed.

With these findings, the Foundation people attempt to talk directly with the sausage processor. They try to learn what he might be doing to introduce bacteria, or the conditions that permit them to grow on the product. In most instances, they can spot the trouble without too much difficulty and make proper recommendations.

In their basic research on this subject, the Foundation learned some interesting things. The bacteria which cause the outbreaks of greening are rather fastidious. They don't grow well in an ordinary laboratory medium. They need other nutrients which the scientists at first knew nothing about. It was necessary to study the nutrition of these bacteria. They experimented with adding various things to the cultures of bacteria. It developed that two unique substances — citric acid and manganese — are required in high concentrations for growth. This information made possible the development of an effective laboratory medium for test culturing the greening bacteria. It also provided an insight into one of the reasons these bacteria grow so well on sausage and cured meats.

The bacteria belong to the so-called lactic acid group of bacteria, and are all pretty much alike, in any part of the country. They are harmless as far as human health is concerned. But the important thing is that they are peculiarly adapted to growing on sausage. They are salt tolerant, heat tolerant, and grow well at low temperatures. They green sausages by producing hydrogen peroxide which reacts with the cured meat pigments and changes their color.

Based on the Foundation's results,



Chicago Tribune Photo

In an experiment to determine factors responsible for differences in eating quality among different grades of beef, cooking variables must be eliminated. Irene Dabkiewicz has inserted thermocouples in these steaks, which will be broiled to exactly the same internal temperature, then served to a taste panel. Fluctuations in power flow to broiler heating elements are held to a minimum by Variac transformer controls (round box on the wall).

the PROVISIONER has printed several articles containing suggestions for eliminating greening outbreaks. Briefly, important practices for the sausage maker to remember are: 1) Practice good sanitation of plant, employees, equipment, and in preparing the sausage mix; 2) Maintain dry surfaces on the sausage and discourage practices that induce "sweating" of the product; 3) Maintain the temperature of the cooler as low as is practical; 4) Never reprocess returned sausage, and 5) Avoid long holding periods of ingredients at temperatures above 40°F., or holding of finished sausage for a long period, either at plant or retail market.

Another study which has benefited packers generally is the improvement of lard. Impetus for this work was the increasing acceptance by housewives of vegetable shortenings over lard.

Research conducted by the Institute, the Foundation and by industry laboratories has resulted in great improvements in lard in the past ten years. These improvements include methods of refining and deodorizing lard so that it is bland in flavor and odor. Hydrogenated lard flakes are added to lard to give lard proper physical qualities. The next important thing was to make a product with good keeping qualities, referred to as stability. Certain antioxidants were found which gave stability to lard itself but didn't carry over into pastry or crackers made from it.

Butylated hydroxyanisole (BHA), which possesses this unique carry-through quality, was discovered by AMIF scientists. An antioxidant com-

pound suitable for commercial treatment of lard was worked out and has been approved for use by the MID. This compound is composed of BHA, propyl gallate and citric acid, and now is widely used in the industry. It is estimated that approximately 50 percent of lard produced commercially is now treated with this antioxidant. While it is the Foundation's policy to patent its discoveries, developments of this type are made available for free use by the meat packing industry. Patents are procured primarily to insure that any economic limitations on use will be reasonable. It also is regarded as an asset to a scientific organization to have some patents behind its name.

The AMIF has continued its research for new and even more effective antioxidants and carefully appraises all new antioxidative compounds. The laboratory buys untreated lard, adds a stabilizer and determines the keeping quality of the product. The home economics department, cooperating with the department of organic chemistry in the work, uses the lard in making crackers, pastry and potato chips and runs stability tests to determine the extent of carry-through protection afforded. The two departments have standardized tests for determining the extent to which an antioxidant will stabilize lard and, in addition, stabilize the foods cooked or baked with it.

One of the newest developments in shortenings is the addition of emulsifying agents. Emulsifiers themselves are not new to bakers. They have been



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using them in cakes for years. When emulsifiers are put in cake batter, the cake tends to have a higher volume, a fine texture. Bakers call this a "high ratio" cake; it is high in sugar and liquid content. Home economists at the Foundation are experimenting with different methods of incorporating emulsifiers in cakes. They have developed formulas which offer considerable promise.

Both cakes and pastry are mixed in a room in which temperature and humidity are controlled. In rolling out pie crust, scientific equipment is used so that every piece of dough is rolled uniformly. Pie crusts are pricked before baking, as the housewife is told to do, except that in the laboratory each is pricked the same number of times and in exactly the same places.

All this precise detail is necessary so that every piece of pastry in a test is identical in every way. Otherwise, results of the experiments would be subject to extraneous variations and would be regarded as scientifically useless.

The lab has instruments to compare the effect shortening has on the stability of cake batter and to measure the volume of a cake.

Scientists at the Foundation have worked out a method for determining rancidity which is much faster than the conventional oven method. The new method brings the rancidity up to a point where it can be measured. It will also be applied to materials other than lard.

Foundation scientists have begun some very basic research on the composition of fat. This study was suggested by an interesting happening.

About a year ago a sample of something presumed to be tallow came to the laboratory. It had a titer value of less than 40 which would put it in the classification of grease. However, the company submitting the sample knew it came from beef and there seemed no explanation for titer below 40.

The Foundation people found that the fat came from a plant which made brisket corned beef. Tests showed that, although tallow from beef runs 42 to 44, the titer of brisket beef is under 40. From this they went on to discover that brisket fat has a higher than normal oleic acid content.

This development has stimulated the Foundation to undertake further studies of selected fat from the different parts of the beef carcass, since it indicates variation in chemical composition that may have significance from a utilization viewpoint.

Closely allied is some new work on differentiating horse fat from beef, when there are mixtures of beef and horsemeat. The determination is based on the fact that horse fat contains a higher percentage of linolenic acid.

Just as an adequate market outlet for lard has been a problem for packers, tallow and grease are often in oversupply. That is why Foundation scientists are working on new uses for tallow and grease.



Volume, regarded as a standard of quality in cakes, is determined with this equipment for measuring the proportional displacement of a known quantity of seeds. Dorothy Knickel is engaged in a comparative evaluation of cakes made with lard.

One likely use, often suggested, is to increase the nutritional fat in dry dog food and in poultry rations. The problem previously in putting fat in dog food was that it became rancid. Perhaps the dogs wouldn't care if their food turned rancid, but their master or mistress certainly would. So the Foundation's division of organic chemistry, under Dr. L. R. Dugan, has successfully experimented with the addition of antioxidants to inhibit development of rancidity of fat added to dry dog food. A by-product of such stabilization, it was discovered, is that the vitamin A content of the ration also is protected.

In this experiment, the division of biochemistry and nutrition, under the supervision of Dr. B. S. Schweigert, is adding choice white grease, in three or four times any former amount, to dry dog food. While grease has been utilized to provide the most severe test possible, either grease or tallow could be used.

This research has shown excellent results and the potentialities of this new market for tallow and grease are quite promising. Tests in this connection have required many months because the only way to be certain of the nutritional effect of the extra tallow or grease added to the dog food and whether the dog benefits from the preparation has been to run feeding experiments.

Chemical analyses will show whether nutritional values present in the grease are present in the mixed ration, but there is always the possibility nutrients

might be "tied up" in such a way that the animal could not use them. A perfect example of "bound nutrients" is found in the belief, once widely held by parents, that spinach contained large quantities of iron which the body needs. Generations of protesting children had spinach crammed down their throats before it was learned that the iron in spinach is in a form that the body cannot use. Spinach, of course, does contain other good nutrients which the human body can and does use. But the nutritional value of iron in spinach long since has been proved to be a myth.

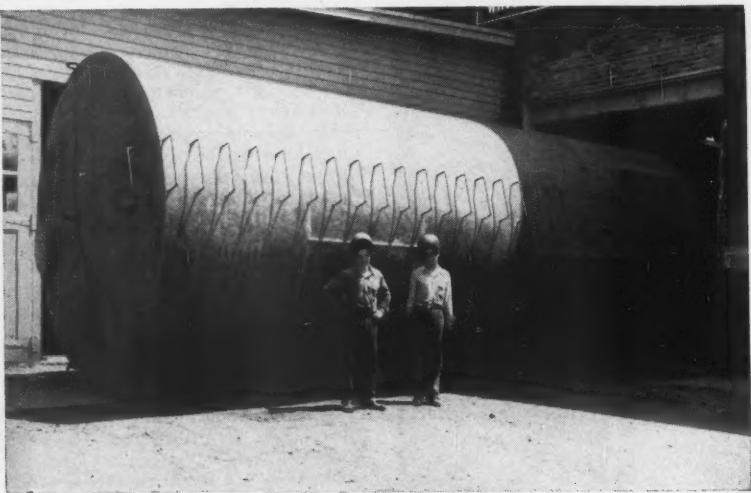
The dogs in the Foundation laboratory have never had anything to eat but dry dog food—either with or without the added fat. Cocker spaniels—about 50 in all—are being used in the experiment. Data on growth, general health condition, weight, condition of coat, reproduction and lactation are recorded.

Earlier this year the *Chicago Tribune* (with circulation of more than 1,000,000) carried a one-page feature on the Foundation and the work it is doing. Many large illustrations dominated the page, one a photograph of Dr. Schweigert offering a dish of the dry dog food to a handsome cocker spaniel. A woman in Evanston, a suburb north of Chicago, called the Foundation to say that she was certain the dog was the very one she had lost. She was assured that the Foundation purchased only complete litters of registered weanling pups and this was necessary to insure complete test data. Not satisfied, the woman made the long trip to the Foundation on Chicago's south side to inspect the dog. The cocker she had claimed, it turned out, was red. Her dog had been black. The Foundation, like most other organizations, has its public relations problems—some of them amusing.

A parallel experiment, in which by-product grease has been added to mixed poultry feeds, also has been in progress at the Foundation. This study has included extensive poultry feeding tests and, as in the case of the dry dog food, has shown excellent results. Commercial production of these two types of rations is very large and the Foundation's experiments indicated that from six to eight per cent of fat probably can be added advantageously to the feeds. Reports covering the two studies will be issued within the next 60 days and both packers and dog and poultry feed manufacturers should be greatly interested in the results disclosed. Both research projects have been conducted under contract with the United States Department of Agriculture.

Hides are another packinghouse by-product which have felt severe competition, particularly since the end of World War II. Substitute materials for leather are used increasingly in shoes. Leather soles, for example, now are used on less than 50 per cent of new shoes manufactured. Moreover, synthetics now are being employed in some cases for insoles and uppers.

The need, here, it seemed to Dr. F. L. De Beukelaer, chemist in charge of hide



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research at the Foundation, was to attempt to reduce the overall production cost of converting a hide to finished leather.

Cured hides, as presently merchandised, carry much water, salt, hair, fat and, in winter, a considerable amount of manure. None of these materials contributes to leather but they add materially to shipping and other costs. Only the protein known as collagen can be converted into leather. If the percentage of non-leather making substance in cured hides could be reduced—and the proportion of leather-making substance increased—it might be possible to reduce the spread between hide and leather costs, the Foundation reasoned. Moreover, it might be possible to develop more effective processing methods and to improve the specific qualities of leather. Certainly a weight reduction would result in lowering shipping costs.

It appears that a great reduction could be effected by cutting down on the moisture. Currently Dr. De Beukelaer is experimenting on how far he can go toward removing moisture so the product will still be in a condition which allows the tannery to resoak and put it through the tanning without additional expense.

Under present conditions, a cured hide ready to ship to the tanner carries about 12 per cent salt and 45 to 50 per cent moisture. It is evident that freight could be lowered materially if the moisture were reduced 20 per cent. With that change, less salt would be needed to keep the hides from "going bad." Just how much salt would be required is the object of further tests.

Another factor the lab is studying is whether it would be practical to remove hair at the packing plant; further, whether the hide can be put through a process known as "fleshing" to remove fat deposits. If these could be economically and practically removed and the by-products utilized or marketed at the source, other advantages to both packer and tanner might accrue.

Preliminary results have just been reported on one phase of this work. When the project was started about two years ago, the most logical point of attack seemed to be to remove manure and dirt from hides, especially during the winter. Dr. DeBeukelaer set out to find a practical process which can be used before cure to clean the hides.

After trying a number of materials, two agents—certain synthetic detergents (the nonionic and sulfated-anionic types and combinations) and urea solutions—appeared promising. The Foundation, in cooperation with packers and tanners, now is engaged in pilot scale tests as the final phase of this work. In these tests, the hides were placed in a tank, equipped with paddles and containing the detergent or urea solution, much like that used in curing hides with brine. They then were cured in the usual manner and sent to the tanneries. The next step will be to make a comparative test of the quality of leather

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The Foundation recognizes that, as a long-range proposition, it is going to be necessary to find other uses for hides than making leather. Before the war 75 to 80 per cent of the shoes made contained leather soles. Today the percentage is about 40. Some of that lost market probably can be recovered, but much of it is gone, and that may be only the beginning. So the Foundation is considering studies searching for other uses. One possibility would be to make textile fibers from processed hide substance. This would involve dissolving the protein and extruding it, in a manner somewhat similar to that employed in making rayon or nylon fibers.

At any rate, the Foundation is trying in this work, as in all its other work, to improve the packing industry's products, and to keep abreast of competitive demands.

All but one of the photographs used in this and another article on the American Meat Institute Foundation are Foundation photos. The second and concluding article on AMIF will appear in the August 30 issue of the Provisioner.

Propose Rules Governing Importation of Mexican Cattle When Ban Is Off

The Agriculture Department proposed Tuesday rules to govern Mexican livestock imports following the expected removal on September 1 of the prohibition against cattle and meat products from that country. It is understood Secretary of Agriculture Brannan will announce on that date that Mexico is free of foot-and-mouth disease.

The major changes in the regulation are in BAI Order 379, which brings all import livestock regulations under a single order. It applies to the importation of livestock, including poultry, from all countries free from foot-and-mouth disease and rinderpest. Since 1931 the regulations governing Mexican livestock imports have been contained in a separate BAI order.

When foot-and-mouth disease was discovered in Mexico in 1946, importing into this country of domestic ruminants and swine and their fresh, chilled or frozen meat products was automatically prohibited by the Tariff Act of 1930. This prohibition remains in effect until Mexico is declared free of the disease.

Georgia Truck Safety Law

Two new safety requirements have been issued, effective October 1, by the Georgia state public service commission. Under one, all trucks will be required to have flaps or tire guards behind the rear wheels. The second requires drivers of trucks or buses stalled or parked on the highways at night to place luminous signs as well as lights or flares in front and to the rear of the vehicle. The sign will read, "Danger—Truck Stalled Ahead."

BRIEFS ON DEFENSE POLICIES AND ORDERS

STEEL: The effect of the steel strike in terms of end product output will be felt for a long time, Secretary of Defense Lovett made clear. The pass-through price increase, as a result of the wage increase, is expected to be about 50 per cent, OPS stated.

CONTROLLED MATERIALS: NPA has established new procedures to govern the issuance of allotments and authorized controlled materials orders in the first quarter of next year. In an effort to eliminate paperwork, manufacturers of "B" products who received allotments of less than specified

amounts will be allowed to use an automatic allotment procedure in the first quarter. For copper and aluminum the automatic allotment is tentatively set at 100 per cent of third quarter levels.

FERTILIZERS: Manufacturers of mixed fertilizers have been authorized by OPS to increase ceilings to reflect freight rate increases authorized by ICC.

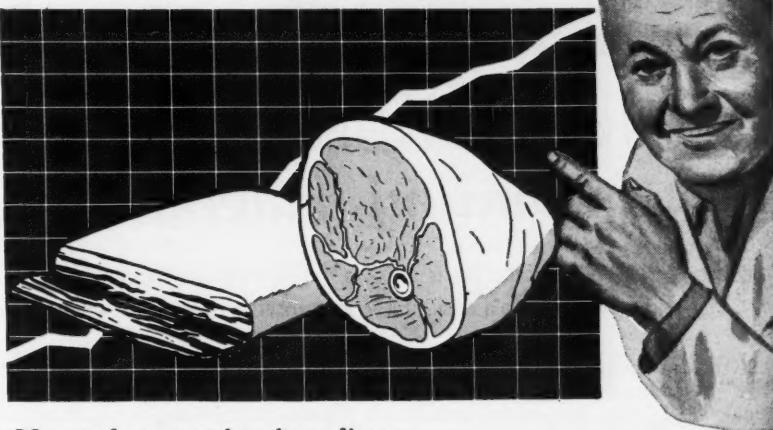
FARM MACHINERY: NPA says a serious shortage of farm machinery for next year's farm production may result from the steel strike.

AIR CONDITIONERS: Manufacturers of air conditioning equipment, except window and console self-contained units, may use simpler pricing procedures for new models under CPR 22.

Packers Report

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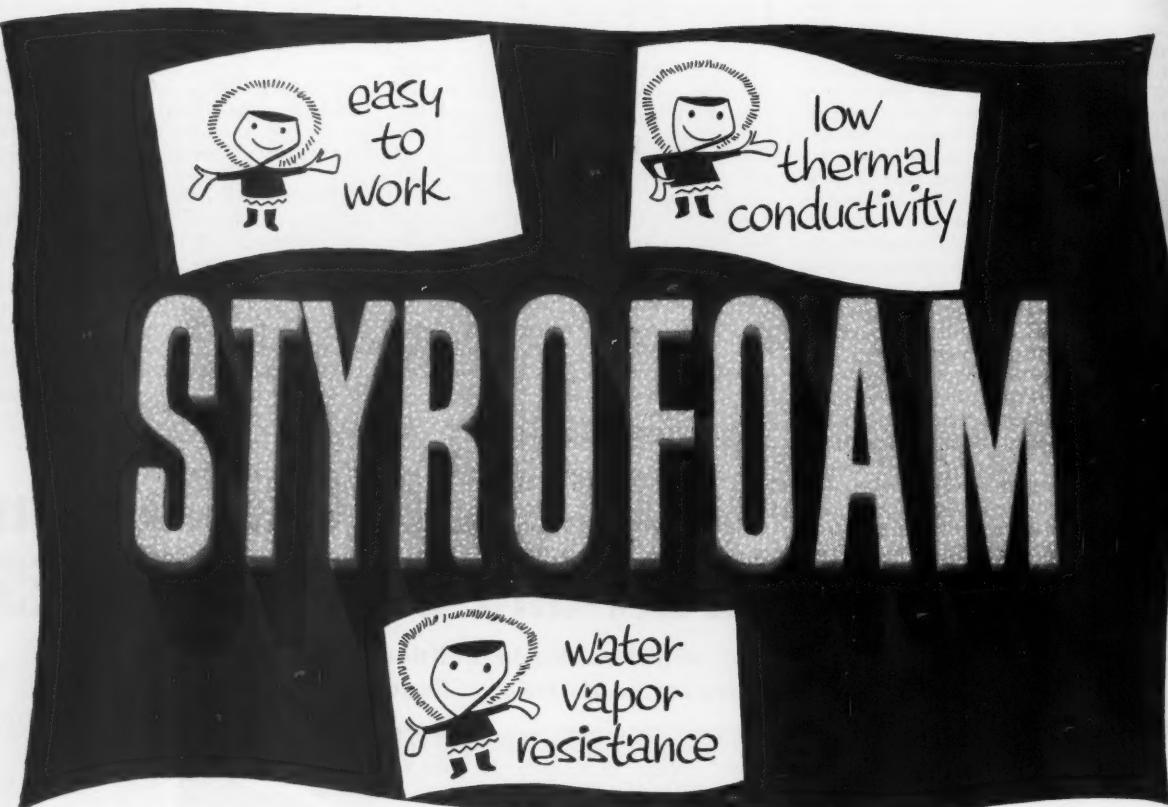


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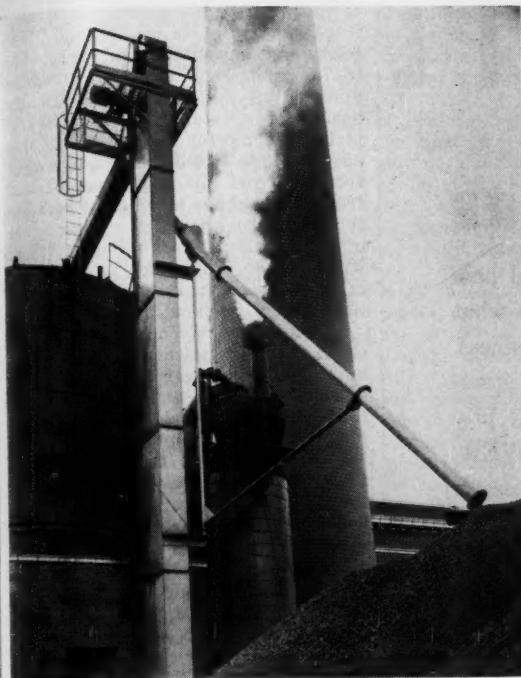
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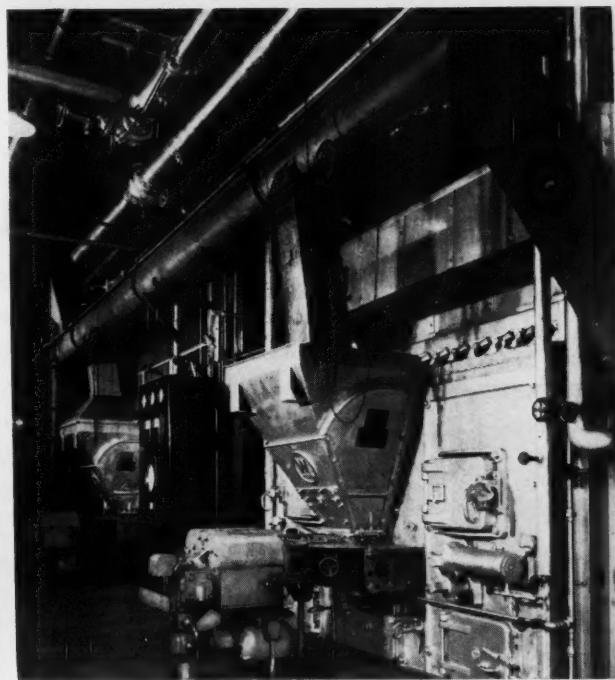
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Examples of efficient coal handling are shown in two Link-Belt installations. Above, Bulk-Flo elevator carries coal from



car hopper to silo reservoir and reserve coal falls from angled pipe. Screw conveyors deliver coal from silo to boiler hoppers as seen above.

Stretching The Coal Dollar

THE PACKER who finds that coal is his most economical fuel (or a dual system including coal as one medium) may reap further savings through use of proper coal handling methods. The size of plant at which mechanical handling methods begin to pay out is far below the mammoth boiler rooms found at large packing-houses and utility generating plants. It is now generally agreed that any packinghouse burning a car of coal a week should investigate the economies which may be effected with mechanical handling equipment.

The need for such equipment can be stated in terms of the cost inherent in failure to mechanize. For a medium-sized packing plant burning approximately 6000 tons of coal per year, an extra man in the boiler room adds 60 cents expense per ton; two men's labor costs \$1.20 per ton burned. These charges amount to \$3,600 or \$7,200 per year. The fuel consumption figure cited above is within the range of a plant slaughtering 3,500 head of hogs per week. These cost figures are based on studies conducted by the Fairmont Coal Bureau, which assumed a base wage rate of \$3,600 per man year.

There are two factors in the total cost of coal handling: The actual expense of firing the boiler, and the cost of handling the fuel from railroad car or truck

to storage and reclaiming from one or more storage mediums to the boilers. Both of these are necessarily high when handling is done manually; they can be reduced by use of mechanical equipment.

In one eastern packing plant (killing 350 hogs per hour) three boilers are employed for steam generation. During a visit by an NP representative, firing methods were observed. Each of the boilers has a fireman. The coal pile, which is located in front of the boilers and extends back into the building, is drawn on as needed. When the pile is full, the firemen shovel from it into the hopper of the stoker. As the pile recedes the fuel must be wheeled to the front of the boiler, dumped and then shoveled. With properly engineered equipment, the whole firing operation could be performed by one man.

In a midwestern packinghouse, coal car unloading required an average of 24 man hours per day, or 120 hours per week. This plant (dressing about 1,000 hogs per day) uses around five cars of coal per week. During the winter, when the coal may be frosted or frozen in the cars, even more labor may be required for unloading. A 25-ton per hour coal unloading and distributing system, a type suitable for most packing plants of medium size, could perform the same task in two or three

hours with only part time supervision.

The engineering of a good coal handling system centers on unloading, storage, reclaiming and distribution to the boiler room and stokers. Equipment for the small to medium-sized plant should be confined to the essentials. Depending on type and arrangement of boilers, mechanical or pneumatic ash handling equipment may or may not be an economical feature. Emphasis should be placed on coal handling and not on auxiliary operations performed once or twice during each shift. Likewise, the equipment should be engineered for the actual needs of the generating plant, with a reasonable excess capacity for emergencies or possible future extension of the plant. Fixed charges representing excessive capital investment are as bad as costs attributable to needless manual handling.

A coal handling system requires facilities for coal storage. Such facilities should be adequate to keep from 60 to 90 days supply of fuel on hand. These could utilize stockpiling, silos, overhead bunkers or a combination of these mediums. There are good reasons for stockpiling; labor trouble may interrupt the normal schedule of delivery and stockpiling permits the purchase of coal when the price is seasonally low. Should a large amount of coal be stockpiled it is possible to rent a bulldozer

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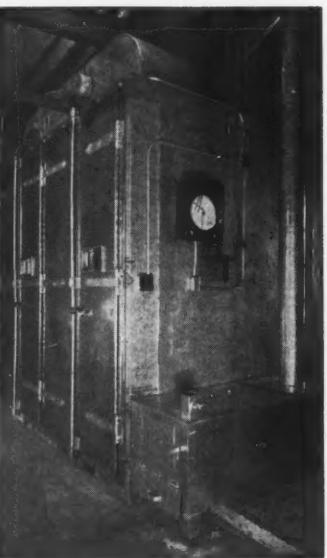
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WORTHINGTON

to turn and pack the stockpile, making it possible to store coal safely. These heavy units pack the coal tightly—60 to 70 lbs. per cu. ft.—and cut off air flow within the pile to minimize the hazard of spontaneous combustion. A plot of ground for storage should have adequate grade to drain moisture away from the coal pile. When needed, coal from the stockpile may be put back into the plant's coal handling system by use of an industrial fork truck equipped with a scoop. This truck might be one of the regular trucks around the plant, temporarily modified.

Operative storage needs of the smaller plant can be satisfied with a concrete or tile silo, and an auxiliary outside stockpile. Such an arrangement can be fed with a bucket elevator or a bulk-flow conveyor. Compartmentation of the silo is a critical factor in its design. Coal should be delivered into the silo through the live storage compartment which feeds the boiler room requirements, and when this compartment is filled should overflow into the reserve or dead storage compartment below. It is recommended that the capacity for live storage should be limited to two days' requirements, and that the overall capacity of the silo should cover ten days' needs. The amount of storage greater than ten days' supply could be achieved using adjacent ground area or additional silos.

With a two-day limit on live storage, the boiler room attendant is forced to use coal from the reserve compartment within a relatively short time. Circulating the coal from the reserve or dead storage compartment of the silo to the live storage in the upper section of the unit minimizes the danger of spontaneous combustion. The bottom of the silo should be sloped and the openings above the coal should be weatherproof.

Some engineers believe that indoor facilities of the bunker type, while initially several times more costly, are more desirable because they eliminate freezeups. It is usually cheaper to install silo and provide outside ground storage than to raise a building roof to accommodate bunker storage.

Some of the wet and high clay content coals dictate the use of a steeper angle in the bunker or silo and the chutes which deliver the coal from the silo or bunker to the stoker hopper. A few years ago the usual angle for chutes handling fine coal was 45 degs., however, today with some coals it is necessary to utilize 60 or 70 degs. or more in order to insure proper flow. Vibrating units can be used to help keep coal moving, especially during the winter months. This is particularly true of the vibrating type railroad car shakers which will efficiently cause the flow of frosted coal to the receiving hopper.

Incoming cars are spotted at the track hopper where the actual coal handling begins. The size of the hopper may vary from 6x8 ft. to 44x14 ft. for a double track receiving hopper, the longer hopper being used where it is desired to unload the car without moving it.

There are several factors to remem-

Painting Headaches in the Meat Industry Solved by New Koch Special-Purpose Paints

PROBLEM: Wet Walls and Ceilings.

ANSWER: KOCH ODORLESS DAMP-PROOF ENAMEL. Apply on any wall or ceiling, wet or dry, in any temperature down to 32°F. Paint adheres very tightly, resists flaking and blistering. Water already in the wall will come out slowly; moisture condensing on the paint will not go into the wall, but will simply run off. Use in cooler, curing room, etc. Withstands mild acids, alkalies and repeated washings with strong cleaning compounds. Ideal for killing room also.

No. 492 Non-Yellowing Gloss White, per gal. \$8.00

PROBLEM: Food Tainted by Paint Odors.

ANSWER: KOCH ODORLESS DAMP-PROOF ENAMEL has a second major feature. It absolutely will not contaminate exposed food. Use wherever food products are stored. (We also furnish odorless Under-coater and Thinner to maintain odorless property of this paint.)

No. 492 Non-Yellowing Gloss White, per gal. \$8.00

PROBLEM: Deep-Cold Rooms in Need of Paint.

ANSWER: KOCH ICE-PROOF ENAMEL. Apply in any temperature from normal down to 50° below zero F. Resists water, ice and chemicals. Ideal for sharp freezers, chill rooms, coolers. Seals and covers stains, even if they bleed.

No. 496 Non-Yellowing Snow White, per gal. \$9.20

PROBLEM: Rust Prevention or Cure.

ANSWER: KOCH RUST-NO-MORE METAL FINISH. Apply on new surfaces to prevent rust, or on already rusted surface to seal off rust flakes and prevent further corrosion. Can be used on aluminum or galvanized finishes. Resists oil, grease, chemical and gasoline fumes, salt water spray.

No. 692 Aluminum, per gal. \$7.80

PROBLEM: Slippery floors, ramps, stairs, platforms.

ANSWER: KOCH SAFETY FLOOR COMPOUND. Filled with fibers; contains no carbon or grit to grind and cause self-destruction when loosened by wear. This non-skid paint adheres perfectly to wood, metal or concrete. Resists chemicals, oils, dampness. Greatly reduces risk of accidents.

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ber in constructing the hopper. If possible, it should be located so as to eliminate difficult spotting and transfer or shifting of railroad cars. The depth of the hopper should be sufficient to allow proper slope angles for movement of coal to feeder mechanism. One of the most important factors in the design of a receiving hopper is the slope of its sides; the minimum slope is 50 degs. and this should be increased to 60 degs. when wet screenings or coal with high clay content, or dust are being handled. The feeding mechanism may consist of a bar feeder, screw feeder, apron conveyor or belt feeder to carry the coal from the hopper to the elevator medium, except when a bulk-flow type conveyor is used to elevate, and then this unit acts as its own feeder.

Stationary or portable facilities for thawing frozen fuel should be included in the system adjacent to the track hopper. While some coals may not freeze in winter, wet fuel will frost or freeze especially if the car has been held for a day or two en route or in a railroad yard at below freezing temperatures. The critical section is around the car's hopper doors as the moisture generally drains into this area. Vibrating type car shakers will satisfactorily unload frosted coal, but when the railroad car hopper bottoms and doors are actually frozen, heat must be applied to correct this condition.

Says Processing Big Part Of Consumer's Food Bill

While consumers look at high retail agricultural food prices and assume that farmers must be very prosperous indeed, much of those prices may actually represent higher processing and marketing costs. The higher costs of getting food from farmers to consumers does not necessarily mean inefficient marketing, in the opinion of Dean W. I. Myers of the Cornell Agricultural College, but may often represent the cost of added services demanded by consumers.

Therefore, in comparing present prices with those of prewar, the consumer finds that he pays not only for the raw product but also buys many added services — precooking, mixing, packaging, fortification with vitamins and some others he did not get before. Obviously, these services increase processing and marketing costs.

While retail prices reflect a larger proportion of such costs, retail prices are also affected by the high wage rate of workers in such industries.

For the same reason, the farmer's share of the consumer's food dollar may be less than in previous years, but this does not mean it is not a fair share, processors claim. Cost of the raw product may simply represent a smaller share of total processing, distribution and marketing cost.

Take an interesting few minutes' trip Up and Down the Meat Trail. Page. 25.

COMPRESSED

AIR

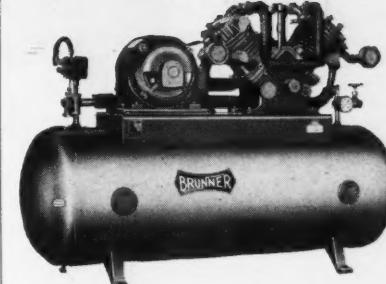
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THE MEAT TRAIL

Rose Packing Co. Appoints Gleason Plant Superintendent

W. R. Gleason has been appointed plant superintendent, Rose Packing Co., Chicago, it was announced recently by William Rose, president. Gleason, whose industry experience in sales goes back to 1933, started with Rose in 1940. He later was transferred from the sales department to plant supervision. Prior to his promotion he served as assistant plant superintendent. A graduate of DePaul university, he has continued specialized studies at Illinois Institute of Technology for the past two years under the company's plan of industrial education.



W. R. GLEASON

Zimmerman Packing Co. Elects New President, Other Officers

Ralph C. Zimmerman has been elected president of the Zimmerman Packing Co., Norwood, O. He succeeds his father, the late Charles H. Zimmerman, who founded the business in 1920. Others elected are Mrs. Vesta B. Zimmerman, vice president, and Clifford F. Hutchinson, secretary. Mrs. Florence B. Zimmerman, wife of the new president, was elected a director and treasurer. Eric L. Schulte, attorney, also was elected to the board and assistant secretary. The new head of the firm continues as general manager in charge of sales and production.

Wilson Purchases Omaha Plant

Wilson & Co. is purchasing the Nebraska-Iowa Packing Co., Omaha, Nebr., which it has leased since 1938. Under the terms of the sale, Nebraska-Iowa will receive 42,400 shares of Wilson common stock and "other considerations," according to William Ritchie, president and general counsel of the Nebraska-Iowa firm. Wilson also will assume the firm's indebtedness.

Columbus Plant Expanding

David Davies, Inc., Columbus, O., plans to erect a \$40,000 two-story storage building and a \$25,000 two-story maintenance building. They are needed to relieve congestion under present operations, a spokesman said.

N. R. Clark, Vice President Of Swift & Company, Retires

N. R. Clark, vice president in charge of Swift & Company's dairy and poultry operations for the last 24 years, has retired but will continue to serve as a director of the company. Departments under Clark's direction have been transferred to the jurisdiction of P. M. Jarvis, executive vice president.

Clark started his career with Swift in the wool department following graduation from Harvard University. Five years later he was placed in charge of the department and served in that capacity for 14 years. In 1928 he was elected a vice president, with jurisdiction over the company's poultry, egg, butter, cheese and ice cream business. He was elected a director in 1944.



N. R. CLARK

Veteran Industry Researcher Observes 40 Years with Swift

Harold S. Mitchell, director of laboratories for Swift & Company, will celebrate his fortieth year of continuous service with the firm in August.

He joined Swift as a member of the student training program in Chicago. After several months he was transferred to the research laboratories as an analytical chemist, where he worked with meat and meat products, oils and fats, soap and glycerin, for six or seven years before entering the research division of the laboratories. In 1925 Mitchell was graduated from American Institute of Baking and established the sales service division of Swift's Laboratories. He continued research in the field of fats and oils until his appointment as assistant chief chemist in 1939. He was appointed director of laboratories in 1941, with supervision over more than 400 members of the laboratory staff throughout the nation. Mitchell has been very active in many scientific societies.

New St. Louis Brokerage Firm

O. H. Bill, former sales manager for the Krey Packing Co., St. Louis, Mo., has opened up a provision brokerage business in St. Louis under the firm name of O. H. Bill and Associates. Offices are located at 5909 Cates ave.

Roger Wood, Well Known Savannah, Ga. Packer, Dies

Roger Wood, owner and operator of the Roger Wood Packing Co., Savannah, Ga., died suddenly of a heart attack, August 6. He was 62 years old.

Judge Wood was active in the religious, economic and civic life of Savannah and a highly respected citizen. He had been in the packing business for 42 years. Wood was a charter member of the National Independent Meat Packers Association. He first worked with Armour and Company in Savannah and later with the Cudahy Packing Co.

In 1935, with Charles M. Robbins, he organized the Wood-Robbins Co. In 1946 Wood acquired Robbins' interest and had since been the sole owner.

Wood served as a first lieutenant in the Quartermaster Corps during World War I. A member of the board of trustees of the Tattnall County Camp Ground, in 1948 he presented that organization with a cottage to house 82 young people, in memory of his parents. At the time of his death he was chairman of the finance committee of the camp ground. He was a member and had been chairman of both the board of stewards and the board of trustees of the Wesley Monumental Methodist Church in Savannah. He was also on the Travis Scholarship Fund committee, which lends money to college students. He was elected to the board of county commissioners in 1948. He had served as a group director and as a director-at-large of the Chamber of Commerce.

He is survived by his wife, one son, one daughter, two grandchildren and five sisters.

Former Wilson Officer Dies

Col. Wm. R. Grove, former vice president of Wilson & Co. and retired Army official, died August 6 at his home in Laurel, Fla. Following World War I Colonel Grove joined Wilson as vice president and served in that capacity until 1934 when he left the company to establish Lychee Orchards in Florida. Colonel Grove served under Herbert Hoover in charge of Polish relief and his book, "War's Aftermath," and his work in Poland is often referred to by Hoover in his recently published, "The Memoirs of Herbert Hoover." Among Colonel Grove's many mementos of his Army service were letters of commendation from Herbert Hoover and letters of thanks from the late Premier Ignace Paderewski. Mrs. Grove and son, Col. Wm. R. Grove, Jr., survive.

S
J.

16, 1952



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PERSONALITIES and Events OF THE WEEK

►Michael V. O'Connell has been appointed by Livestock Conservation, Inc., and the affiliated National Brucellosis Committee as assistant general manager. He will carry on educational programs for various segments of the livestock and meat industry. O'Connell has been with the American Meat Institute's sales service division. L. C. Moser has also been appointed to the staff to aid in the educational work. He is the former editor-manager of *Better Farms*, Buffalo, and *National Live Stock Producer*, Chicago.

►New Chicago plant employees of Armour and Company receive a 24-page booklet, "Welcome to Armour." It was designed to help new people feel "at home," and provides information on wages, hours, holidays, vacations and work benefits. A feature of the booklet is a map of the plant showing transportation lines, parking areas, restaurant, credit union office, medical department and retail market.

►Iowa Packing Co., Des Moines, purchased the champion and reserve champion barrows in the Polk County 4-H Club Fair at Des Moines. The firm also purchased the champion pen of three lambs and the champion individual lamb. Bookey Packing Co., Des Moines, purchased the champion Hereford.

►Fred Fischer, 73, a salesman for the Henry Fischer Packing Co., Louisville, Ky., for the past six years, died recently. He was the brother of Henry Fischer, chairman of the board. He had been a wholesale meat dealer in Louisville for many years before joining the packing company.

►Emery W. Brunkest, 69, a departmental superintendent for the Cudahy Packing Co., Wichita, Nebr., for many years, died recently.

►The softball team of Oscar Mayer & Co., Madison, Wis., won the championship of the annual Madison Invitational Softball Tournament.

►Floyd Logan, director of public relations, has been appointed public relations officer for the Indiana Department of the Reserve Officer Association.

►The Dubuque (Ia.) Packing Co. is promoting the state and community in which it operates as well as its own company, on the sides of 500 refrigerator cars it leases. The word "Dubuque" in 2-ft. letters is superimposed on a huge outline map of Iowa. Below the map is the slogan "From the tall corn country" and the firm's name.

►George J. Underwood, 51, Chicago representative of the Hercules Powder Co., died last week.

►The Glenwood (Ia.) *Opinion-Tribune* ran a picture feature article re-

cently about southwest Iowa's largest packing firm, Roth Packing Co. of Glenwood. Although the company is not an old one, John Roth, vice president, has spent more than 50 years in the meat business. For many years, before starting the company in 1946, he purchased sheep from farmers which he butchered and hauled to Omaha for the early morning market. Today the Roth Packing Co. is one of the largest kosher beef houses in America. The average weekly kill is approximately 1,500 cattle. Most of the kosher carcasses are shipped to New York, Boston and Chicago. During recent months a plant expansion program was completed which doubled the refrigeration capacity. With the addition, 900 cattle may be refrigerated at one time, according to L. L. Needham, plant manager. Clarence Buscher is president.

► Mammoth Packing Co., Jasper, Ala., which has handled meats, fish, poultry and cheese, is being sold, according to reports. Sale is being handled by James E. Reese, plant manager, c/o Radio Station WWWB, Jasper, Ala.

► A. F. Faris, president of the Davis Packing Co., Boise, Idaho, died suddenly of a heart ailment on August 6. A long-time packer, Faris was a director of Western States Meat Packers Association and an enthusiastic participant in its activities. He was a member of the association's accounting committee.

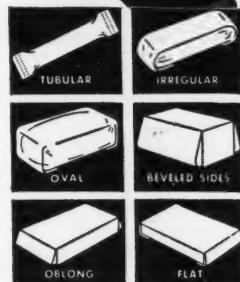
► Anthony B. Cudahy, general superintendent of the Cudahy Packing Co., Omaha, Nebr., was injured last Saturday when the taxicab in which he was riding went through a barricade at Morgan and Congress sts., Chicago, and plunged into an excavation for the Congress st. superhighway. The car crashed into a pillar and upset. Cudahy crawled out of the cab, the top of which was submerged in water, and the taxi driver was pulled out by a fire rescue squad. Cudahy has been in Presbyterian hospital since the accident but is reported to be recovering satisfactorily. He had visited his mother, Mrs. Edward A. Cudahy, at the hospital just before the accident occurred. She had undergone an operation the week before.

► C. I. Pemberton has been named transportation manager of the Fort Worth plant of Armour and Company. He succeeds I. S. McConnell, who retired after 41 years.

► Sidney Diamond of Diamond Brokerage Co., New York city, set the New York meat industry agog last week when he scored a hole in one in a tournament at Ryewood Country Club at Rye, N. Y.

► Howard W. Dexter, assistant controller of the Rath Packing Co., Waterloo, Ia., has been elected a director of the National Association of Cost Accountants. He was the first president of the Waterloo chapter.

► Harold G. Brannen, 48, director of industrial relations for Eli Lilly & Co., Indianapolis, died recently.



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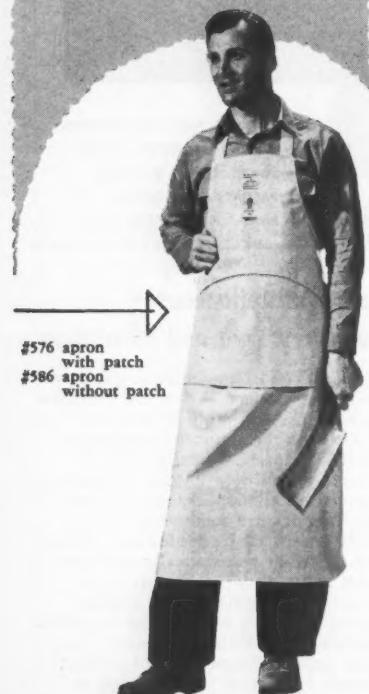
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**New Grade Standards
For Slaughter Hogs**

New federal grade standards for slaughter (live) barrows and gilts and for barrow and gilt carcasses were announced this week by the U. S. Department of Agriculture. The new grades, which have been under consideration by hog producers and the trade since October, 1951, will be effective September 12, 1952.

The grades for slaughter barrows and gilts and their corresponding carcasses are summarized as follows.

Choice No. 1: Slaughter hogs with about the minimum finish required to produce high quality pork cuts. Carcasses have a relatively high ratio of lean to fat and usually yield about 50 per cent of their carcass weight in the four lean cuts of hams, loins, picnics, and Boston butts.

Choice No. 2: Slaughter hogs producing high quality pork but slightly over-fat and yielding carcass cuts that require somewhat heavier trimming. Carcasses usually yield about 45 to 48 per cent of their carcass weight in trimmed loins, hams, picnics, and Boston butts.

Choice No. 3: Slaughter hogs producing high quality pork but decidedly over-fat. Carcasses yield a somewhat low proportion of lean cuts and a high proportion of fat. These carcasses normally yield less than 45 per cent of their weight in the four lean cuts.

Medium: Slaughter hogs which are slightly underfinished and as a result produce flabby and slightly soft cuts with little marbling. These cuts are of medium quality. The yield of lean cuts is proportionately high but the ratio of total lean and fat to bone is slightly low.

Cull: Hogs of this grade are decidedly underfinished, and although they produce carcasses with a high ratio of lean to fat the cuts are very inferior in quality and are suitable only for use in processed meats.

The grades, which are the result of several years of research, will supplant present tentative standards for live hogs and establish for the first time standards for pork carcasses.

The new live hog and carcass grades are available for use on a voluntary basis by producers, livestock marketmen, slaughterers and others. These grades have been used for several months in reporting hog prices by the USDA livestock market news service.

Primary consideration in developing both the new slaughter and new carcass grades was given to the differences in yields of lean and fat cuts and to the differences in the quality of the cuts. The yield and quality factors reflect a decided shift in consumer preferences for pork products, away from the fat cuts and toward the lean cuts. In addition, lard, which at one time dominated the fats and oils market, now shares this market with an increasing number and volume of vege-

table oils. This has had a depressive effect on hog values.

Tests show that the meat and lard value of Choice No. 1 grade carcasses is often from 10 to 15 per cent more than that of Choice No. 3 grade carcasses of similar weight. At present, however, hogs that would fall into these two grades are frequently priced the same on the market.

The new grade standards can be used to distinguish and identify hogs of various degrees of fatness and quality. The department says that their general use in hog marketing would not necessarily mean that more money would or should be paid for all hogs, but should result in a more equitable distribution of money paid for hogs.

**USDA Lifts Quarantine
Restrictions from 4 States
And Areas in 6 Others**

Quarantine restrictions due to the swine disease vesicular exanthema were removed late last week by the Department of Agriculture in four states and reduced or revised in six others. The restrictions govern the interstate movement of hogs and pork products. The changes were made in Amendment 9 of BAI Order 309, effective immediately.

Restrictions were lifted from Gila county in Arizona, Fulton county in Georgia, Franklin county in Ohio and Laramie county in Wyoming, leaving these states free from federal quarantine restrictions. Local quarantines are imposed by state authorities wherever it is believed necessary.

Also released from federal quarantine are the following areas: Lake county in Illinois; Atchison, Doniphan, Johnson, Leavenworth and Sedgewick counties in Kansas; Clay, Howell and Platte counties and Jackson county except Kaw township in Missouri; Box Butte, Saunders and Washington counties and Dodge except Platte township and Hall county except Alda township in Nebraska; Marion county in Oregon and Spokane county in Washington, and Pocahontas county, Iowa. Parts of these states are still held under quarantine.

The USDA also extended quarantine restrictions in two states to areas in which the disease has now been identified. These areas include all of Cook county, Ill., and Gilmore and Richland townships in Sarpy county, Nebraska.

Also remaining under quarantine, as originally announced by the Department on July 29, 1952, are these areas: Jefferson and Mobile counties in Alabama; the entire state of California; Woodbury county in Iowa; Geary and Wyandotte counties in Kansas; Buchanan, Clinton and Green counties in Missouri; Bergen, Burlington, Essex, Gloucester, Hudson, Hunterdon, Ocean and Union counties in New Jersey; New York county in New York; Multnomah county in Oregon; Minnehaha county in South Dakota, and King county in Washington.

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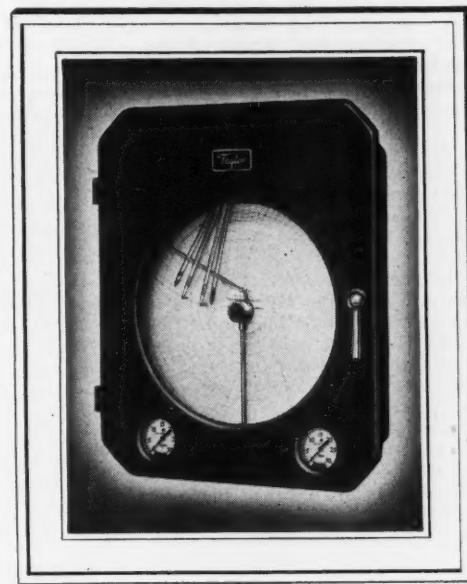
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TRENDS AND IDEAS

Frozen Vegetables Sideline A "Natural" for Ohio Meat Packer

TEN years ago when frozen foods began to gain wide consumer acceptance, George and Ralph Wade, president and vice president-sales manager, respectively, of Canton Provision Co., Canton, Ohio, evaluated the situation.

The firm had more than 30 refrigerated trucks, a sales force that called on 2,500 independent and chain customers in 43 counties in the western half of Ohio, and refrigerated space within the plant.

The decision was made to experiment with the sale of frozen vegetables since all the essential tools for marketing this type of product were part of the packer's distribution system. What was believed to be a year's supply of various frozen vegetables, such as black-eyed peas, turnip greens and okra, was stocked and sales effort started. In 90 days all the items were sold.

The Wades are old hands at the meat business, George possessing 40 years and Ralph 30 years experience. They have followed in the footsteps of their fathers, Frank and C. N. Wade, who founded the business 50 years ago. They decided to explore the whole field of frozen vegetables. They attended frozen food conventions, read trade publications and consulted with the Department of Agriculture.

The firm started out in a small way by carrying a line of national brand items. In a short time sales volume grew to \$700 per week and added very little to the overhead costs.

Company management then elected to merchandise its frozen foods under the firm's own brand name of "Pioneer." The decision was based on the fact that the packer could thus maintain prices more in line with his own costs which were lower than those carried by brand-name products sold by national organizations.

This competitive edge is partly due to the fact that the same distribution system handles two products for the packer—meat and frozen vegetables.

Various frozen products were procured and tested for quality by the dietitians of the local school system. Based on these tests, and those made by the large local chain stores, product sources were determined.

Handling the frozen products presented no major storage problems since the frozen vegetables are held at the vegetable packer's plant until required and are then shipped as needed to the Canton plant via refrigerator car. Volume has grown steadily over the ten-year period until it now amounts to about \$75,000 per week. However, the

Wades are quick to point out that meat is still their major business, accounting for about 90 per cent of total volume.

In order to handle its present volume of frozen vegetables expeditiously, the firm has just converted an old garage into a new freezer capable of holding 150,000 doz. packages (15 cars). Sales volume is now up to 4,500,000 doz. packages annually.

The new freezer is constructed with

solid redwood floors, ceilings and walls. It is insulated with granulated redwood bark to a thickness of 12 in. Temperatures can be maintained at 10°F. below zero. Since the product is held in the plant only for a short period of time, all of it is handled by conveyor. Taking advantage of gravity, roller top conveyors are employed to receive the product at the carload unloading section and then, by decline, carry it all the way to the truck loading station.

Product can be taken from the conveyor at any point for storage or placed back on the conveyor for movement to the truck loading station. The whole area of the freezer is served by the roller top conveyors so that there is a minimum of human movement and handling.

Advertising messages of the company feature both its meat products and frozen vegetables under the same brand name, "Pioneer."

Schwahn Boosts Sales of Natural Cased Sausage

Old time favorites in the sausage line still have plenty of sales appeal when processors and retailers work together to point out their qualities to modern consumers.

Salesmen of A. F. Schwahn & Sons Co., Eau Claire, Wis., proved it recently when they pushed tonnage of "Old-Tyme" sheep casing wieners and "Old Smoky" summer sausage during a four-week period 56 per cent over their best month in 1951.

Both "Hank" Ottery, Schwahn's vice president, and Maury Johnson, sales manager, have long maintained that consumers will pay a little more for sausage products of distinctive flavor. With this premise, the special



prize contest spearheaded their program of getting extra natural casing sausage placements. Colorful plastic price cards, reading Schwahn's "Old-Tyme" wieners, were used to call attention to casing wieners at point-of-sale.

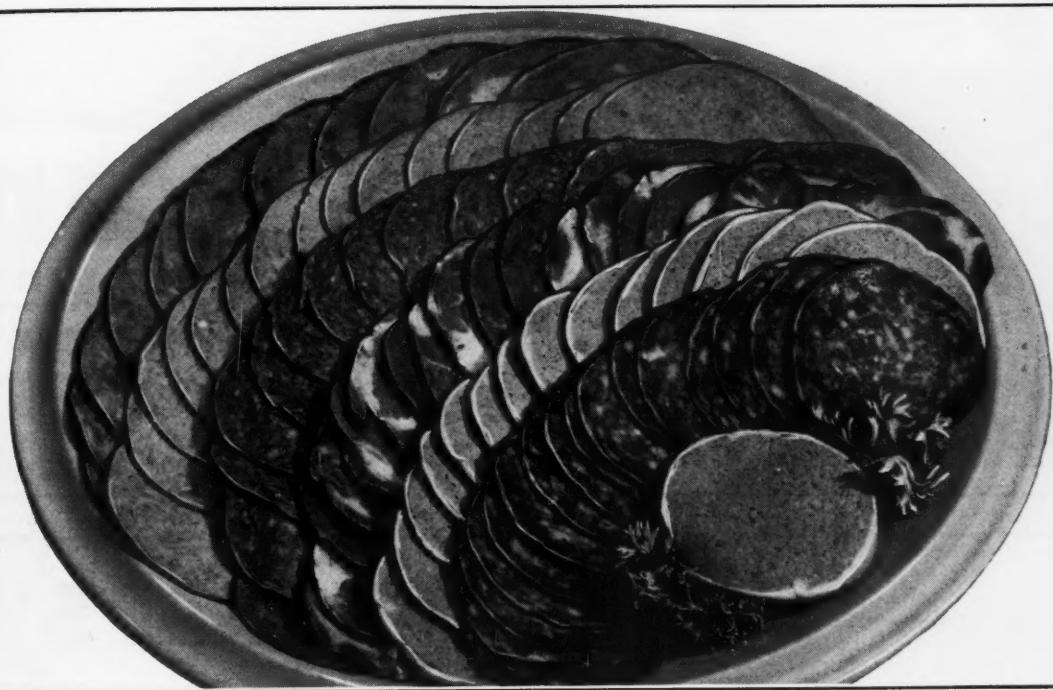
To help maintain and sustain interest at a high pitch, salesmen were mailed a series of contest bulletins prepared by the Oppenheimer Casing Co.'s sales promotion division.

Ottery said, "The very profitable contest seemed to make our men more alert to sales opportunities. They not only sold—but merchandised to get repeat business. In fact it made them keen to a point where our full line of meats enjoyed a mighty healthy increase." He continued, "We are confident that we will retain the sales gains because our men have proved to our independent retailers that locally made sheep casing franks, attractively presented, sell—and that price alone does not sell franks."

In the photo above Bob Levaco (third from left) and Sam Faraone (sixth), both of Oppenheimer Casing Co., congratulate Ottery and Johnson. Shown from left to right are Les Geroux and Bud Rafferty of Schwahn; Levaco; Ottery and Johnson of Schwahn; Faraone, and Andy Gahan and Earl Soley of Schwahn.

Flavor Protection

**SAFEGUARD TASTE-APPEAL IN
WILSON'S NATURAL CASINGS**



Three important steps are part of the regular production of Wilson's Natural Casings: 1) Pressure testing. 2) Precision calibrating. 3) Careful inspection. These three steps lead to *total protection* of your sausages . . . and to greater sausage profits when you use Wilson's Natural Casings.

IN EVERY WAY SAUSAGE IS BEST IN

Wilson's Natural Casings

**WILSON & CO.
VINC.V**

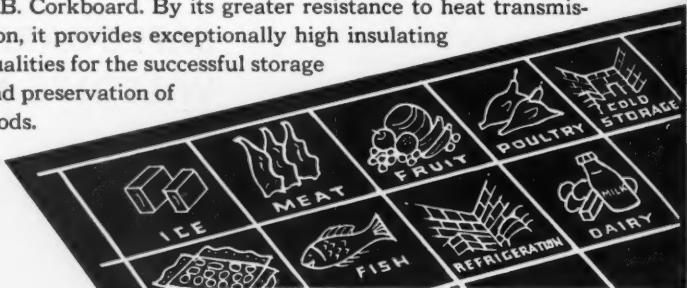
General Offices, Chicago 9, Illinois

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In full range of Storage Temperatures

The health-giving benefits of foods must be fully protected against the various agencies which bring about spoilage. Proper refrigeration is vitally essential. It can be only as efficient as the insulation used. Factors essential to proper insulation are embodied in UNITED'S B.B. Corkboard. By its greater resistance to heat transmission, it provides exceptionally high insulating qualities for the successful storage and preservation of foods.



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GRIFFITH LABORATORIES S.A. • 37 EMPIRE ST., NEWARK 5, N.J.

RECENT PATENTS

The information below is furnished by patent law offices of
LANCASTER, ALLWINE & ROMMEL

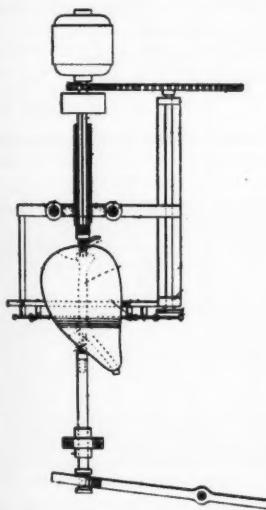
468 Bowen Building
Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors.

Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,599,328, SLICED MEAT JOINT SUCH AS HAM AND METHOD OF SLICING SAME, patented June 3, 1952, by Harry J. Hoenselaar, Detroit, Mich.

The method comprises mounting the joint on both ends of the bone for rotation about the axis of the bone, rotating the joint, slicing the joint spirally



as it is rotating, and advancing the joint axially simultaneously with the rotating and slicing of the same.

No. 2,600,765, METHOD OF PREPARING A COMMINUTED MEAT PRODUCT, patented June 17, 1952, by Walter E. Hauch, Forest Park, Ill., assignor to Swift & Company, Chicago, Ill., a corporation of Illinois.

A method of making a comminuted meat product having uniformly distributed particles of pickle relish therein which will not develop a short condition upon standing, is disclosed and comprises washing conventional chopped pickle relish in water to remove a portion of the vinegar therefrom, partially dehydrating the washed relish between 25 and 50 per cent of its original weight, and thereafter mixing the partially dehydrated relish with comminuted

meat to uniformly distribute the particles therein.

No. Reissue 23,506, STRIPPER AND CLEANER FOR MEAT TENDERING MACHINES, reissued May 27, 1952 to Aldrich L. Jackson, Excelsior, Minn., assignor to Hobard-Federal Engineering Corp., Minneapolis, Minn., a corporation of Minnesota.

Knife-cleaning fingers with chisel edges in contact with the bottom walls of gaps between a gang of disc-like knives are provided.

No. 2,598,739, SLICING MACHINE, patented June 3, 1952, by Carl T. Zimmerman, Old Greenwich, Conn., assignor to Globe Slicing Machine Co., Inc., Stamford, Conn., a corporation of New York.

More specifically, the invention relates to a guard frame for the rotatable knife disposed at an angle to the vertical of the slicing machine.

No. 2,602,681, ADAPTER FOR CONNECTING MEAT TENDERERS TO FOOD CHOPPERS OR THE LIKE, patented July 8, 1952, by William B. Bailey, Rockmart, Ga.

An adapter is provided for quick coupling to a conventional food chopper so that it may operate a meat tenderer or a meat cuber.

No. 2,602,807, RECOVERY OF CATALYST FROM HYDROGENATED OIL, patented July 8, 1952 by Charles E. Morris and Frank P. Khym, Chicago, Ill., assignors to Armour and Company, Chicago, a corporation of Illinois.

There are eight method claims. Clay and an acid, such as sulphuric or phosphoric, is incorporated with the oil and the mixture filtered.

No. 2,602,808, MANUFACTURE OF FATTY ACIDS, patented July 8, 1952 by Felix E. Lacey and William M. Leaders, Chicago, Ill., assignors to Swift & Company, Chicago, a corporation of Illinois.

More specifically the process is devised for producing light-colored fatty acids by continuous splitting.

No. 2,604,915, SLICING MACHINE WITH STATIONARY KNIFE AND RECIPROCATING CARRIER, patented July 29, 1952 by William F. Beavers, Belen, N. Mex.

The food carrier is rocked at the beginning of the return movement of the reciprocating carriage of the machine toward the cutter.

No. 2,605,185, METHOD OF PRODUCING MARGARINE, BUTTER AND SIMILAR PRODUCTS, patented July 29, 1952 by Stig H. Bjarne, Zachariassen, Stockholm, and Alfred G. Borck, Tullinge, Sweden, assignors to Aktiebolaget Separator, Stockholm, Sweden, a corporation of Sweden.

There are seventeen claims to the method for producing the product from at least two fluid components, one of which contains fat, and another of which is to be a dispersed phase of the finished product.

Looking for good men—or for good buys in equipment? Consult the classified pages.

FLASHES ON SUPPLIERS

THE GLOBE CO.: Two key changes in the engineering department of this Chicago firm have been announced by R. L. Gambill, executive vice president. Ernest Kopp has been named chief engineer and Neil DeHaan, assistant chief engineer. Kopp, a graduate of the Illinois Institute of Technology, has worked for ten years in Globe's engi-



neering department. He began as a draftsman and then spent four years in development engineering. DeHaan, also a ten year Globe veteran, has worked at layout and estimating and last year handled fabrication orders for packing house machinery sales.

DODGE DIVISION, CHRYSLER CORP.: Appointment of William S. Woolsey as director of truck sales has been announced by E. C. Dock, general sales manager of Dodge Division. Woolsey, who has 30 years of truck and automotive experience, joined Dodge in 1939 and became assistant director of truck sales in 1950. He replaces L. F. Van Nortwick, resigned.

AIR REDUCTION CO., INC.: G. T. Van Alstyne has been appointed director of advertising and publicity of this New York concern, it was announced by C. D'W. Gibson, vice president, sales. George M. Worden has rejoined the company as assistant to Van Alstyne. A. V. Scherer has been appointed advertising manager.

MINNEAPOLIS-HONEYWELL REGULATOR CO., INDUSTRIAL DIVISION: The appointment of C. L. Peterson as general sales manager of the Industrial division was announced recently by L. Morton Morley, vice president of the division. Peterson, who has been regional manager for Honeywell's midwest region in Chicago since 1950, succeeds W. H. Steinkamp.

CHASE BAG CO.: R. N. Connors, vice president and general sales manager of this Chicago firm, has announced the appointment of George K. Whyte as manager of the Chase factory and sales office in St. Louis. He also announced the advancement of R. F. Nercott to sales manager of the Chase organization in Milwaukee.

Inspected Meat Output Gains 6% From Increased Kill of All Species

PRODUCTION of meat in federally inspected establishments during the week ended August 9 showed an appreciable gain over the week before, figures released by the U.S. Department of Agriculture indicated. The department estimated a total output of

the second largest weekly volume of the year. Hog slaughter, although above that of recent weeks, continued to lag behind last year. Ovine kill was the largest since June.

Cattle slaughter, in reaching 258,000 head, showed a 13,000-head rise over

ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended August 9, 1952, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat Prod.	
	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.	Number 1,000	Prod. mil. lb.
Aug. 9, 1952	258	140.4	93	12.9	825	119.3	222	10.9
Aug. 2, 1952	245	133.3	97	13.5	771	111.9	202	9.1
Aug. 11, 1951	218	114.9	94	13.2	827	122.4	188	8.5

AVERAGE WEIGHT (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per 100 lbs.	Total mil. lbs.
Aug. 9, 1952	980	544	255	139	263	145	96	45	15.2	33.0
Aug. 2, 1952	980	544	255	139	264	145	94	45	15.5	31.6
Aug. 11, 1951	964	527	250	140	268	148	97	45	15.3	33.8

283,000,000 lbs. for a 6 per cent increase over the previous week when it was 268,000,000 lbs. Production for the corresponding August period last year stood at 259,000,000 lbs., or about 9 per cent under that for the immediate week under study.

Slaughter of all species of meat animals increased to the extent that meat output reached the highest volume since mid-July. Calf kill fell below the week before, but cattle slaughter equalled

the preceding week and just 40,000 more than last year. Beef production rose to 140,400,000 lbs. from 133,300,000 lbs. the week earlier and was sharply above the 114,900,000 lbs. a year ago.

Slaughter of calves declined to 93,000 head from 97,000 the week before and 94,000 last year. Veal production amounted to 12,900,000 lbs. compared with 13,500,000 lbs. the previous week and 13,200,000 lbs. last year.

Despite limited restrictions on hog

HEAVIER HOGS HARD HIT BY DROP IN PORK PRICES

(Chicago costs and credits, first three days of week)

Lower average costs for live hogs failed to keep pace with declining rates on some pork meat cuts, resulting in a sharp drop in cutting margins for the two heavier hog classes the past week. Light weights continued to improve in value.

This test is computed for illustrative purposes only. Each packer should figure his own test using actual costs, credits, yields and realizations. The values reported here are based on the available Chicago market figures for the first three days of the week.

180-220 lbs.			220-240 lbs.			240-270 lbs.						
Pct. live wt.	Price per lb.	Value	Pct. live wt.	Price per lb.	Value	Pct. live wt.	Price per lb.	Value				
Skinned hams	12.5	53.2	\$ 6.65	9.63	12.5	53.0	\$ 6.73	9.38				
Picnics	5.6	31.2	1.75	2.53	5.4	29.2	1.58	2.25				
Boston butts	4.2	41.0	1.72	2.50	4.1	36.0	1.48	2.09				
Loin (blade in)	10.1	59.4	6.00	8.67	9.8	54.0	5.29	7.51				
Lean cuts	...	\$ 16.12	\$ 23.33	...	\$ 15.06	\$ 21.23	...	\$ 13.80				
Bellies, S. P.	11.0	34.7	3.82	5.50	9.5	34.0	3.23	4.59				
Bellies, D. S.	2.1	23.7	.50	.73	8.5				
Fat backs	3.2	41.0	1.72	2.50	3.2	8.2	.27	.39				
Plates and jowls	2.9	12.2	.35	.50	3.0	12.2	.37	.51				
Raw leaf	2.2	9.5	.21	.30	2.2	9.5	.21	.29				
P.S. lard, rend wt.	8.9	1.22	1.77	12.2	8.9	1.00	1.54	10.1				
Fat cuts & lard	...	\$ 5.60	\$ 8.07	...	\$ 5.67	\$ 8.05	...	\$ 5.12				
Spareribs	1.6	44.0	.70	1.00	1.6	28.3	.45	.65				
Regular trimmings	3.2	21.7	.69	1.02	2.9	21.7	.63	.91				
Feet, tails, etc.	2.0	8.4	.17	.26	2.0	8.4	.17	.25				
Offal & misc.65	1.1065	1.0065				
TOTAL YIELD & VALUE	69.0	...	\$23.93	\$34.78	70.5	...	\$22.65	\$32.18	71.0	...	\$20.73	\$29.21
Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	Per cwt. alive	
Cost of hogs	\$22.29	Per cwt.	\$22.52	Per cwt.	\$22.11							
Condemnation loss	.10	fin.	.10									
Handling and overhead	1.20	yield	1.06	yield	.96	yield	.96	yield	.96	yield	.96	
TOTAL COST PER CWT.	\$23.59	\$34.18	\$23.68	\$33.59	\$23.17	\$32.63						
TOTAL VALUE	23.93	34.78	22.65	32.18	20.73	29.21						
Cutting margin	+\$3.34	+\$6.60	-\$1.03	-\$1.41	-\$2.44	-\$3.42						
Margin last week	+\$.27	+\$.53	-\$.75	-\$ 1.01	-\$.98	-\$ 1.34						

movement due to vesicular exanthema, slaughter of hogs reached 825,000 head compared with 771,000 the week before and approached within 2,000 of last year's kill. Pork production amounted to 119,300,000 lbs. against 111,900,000 lbs. the preceding week and 122,400,000 lbs. a year ago. Lard output increased to 33,000,000 lbs. from 31,600,000 lbs. the previous week but was only 800,000 lbs. less than a year ago.

The slaughter of 222,000 sheep and lambs compared with 202,000 the week before and was sharply higher than the 188,000 a year ago. Meat from the above numbers of sheep and lambs was reported at 10,900,000, 9,100,000 and 8,500,000 lbs. for the three periods compared.

Firmness of Pork Fat Aids Keeping Quality, Test Shows

The firmness of pork fat does have a pronounced effect on the keeping quality of frozen ground pork, recent tests completed at the University of Missouri indicated. Researchers used a total of 800 one-lb. packages to prove their point.

It was found, too, that pork from hogs fed rations containing soybeans was softer and became rancid sooner than pork from hogs fed a firm, fat-producing ration such as corn with protein supplement. The tests were conducted under direction of Dr. D. E. Brady.

Brady added that superior packaging and maintenance of a low uniform temperature tended to offset the poorer keeping quality of soft pork, and that when roasts and chops from the same hogs were properly packaged and stored at zero degrees F. no deterioration was detected.

"The results of the test research definitely indicated that the firmness of pork is a critical and limiting factor in the storage of frozen ground pork," Brady said.

In addition to the softness of the pork it was found that storage temperatures higher than zero degrees F., fluctuating temperatures, and poorer packaging materials shortened the life of ground meat.

Canada Carcass Grading

July grading of hog carcasses in Canada amounted to 395,526, or a 34 per cent gain over the 284,890 during the same month last year, the Dominion Department of Agriculture has reported. Beef carcass gradings were 94,059 against 89,218 last year; sheep and lambs, 298 compared with 194 a year ago.

CHICAGO PROV. SHIPMENTS

Provision shipments, by rail, in the week ended Aug. 9, with comparisons:

Week August 9	Previous Week	Cor. Week
		1951
Cured meats, pounds	27,746,000	17,840,000
Fresh meats, pounds	24,567,000	19,958,000
Lard, pounds	2,207,000	2,627,000



Also the **Reco** PROFITABLE
REFRIGERATOR FAN
saves its cost many times in a year

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ELECTRIC COMPANY

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STANcase STAINLESS STEEL EQUIPMENT

STANcase JUNIOR

MODEL NO. 9

Overall Dimensions:

35 3/4" x 21"

19" Height

CAPACITY—225 LBS.



MODEL NO. 9—the smallest of the STANcase MEAT TRUCKS—is a splendid utility truck whose compact size and maneuverability recommends it for the job in tight quarters. (Three other STANcase Trucks are available with capacities of: 1,200 lbs., 800 lbs., and 500 lbs.). Ruggedly constructed for lifetime service of Stainless Steel. Inside surfaces are polished and seamless. Generously rounded corners are provided for efficient maintenance of sanitary cleanliness. **WRITE FOR DESCRIPTIVE LITERATURE.**

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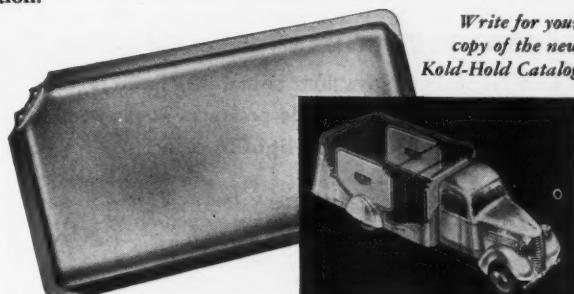
KOLD-HOLD refrigeration eliminates spoilage losses

You have no spoilage losses to cut into your profits when you refrigerate your trucks with Kold-Hold "Hold-Over" Plates. They eliminate trimming and loss of bloom by keeping truck interiors at safe low temperatures throughout the longest day's trips. They help keep truck bodies clean, sweet, dry and odorless so your meats retain all of their customer appeal.

The cost of Kold-Hold Truck Refrigeration is so little you just can't afford to be without it. You can more than repay its cost through savings in spoilage and manhours. You can save overtime costs in unloading and reloading because overnight hook-up of the truck into the plant compressor system, or plug-in of a self-contained compressor unit will keep undelivered load in prime condition. Thus operating costs are kept to a minimum and you can refrigerate your trucks for as little as 10 cents a day. This is less than the cost of ice and you save all the muss and handling time connected with it.

There is a big difference in your profit picture when your trucks are refrigerated with Kold-Hold "Hold-Over" Plates. That's why it pays to specify Kold-Hold Truck Refrigeration.

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Processors report Glidden Lecithinated Soya Binders give them 4 big advantages

- 1 Increased yield due to reduced shrinkage in smoking and cooking operation.
- 2 Emulsify and retard oxidation.
- 3 Reduce dusting.
- 4 Produce juicy and smooth-slicing sausages.

Packers know that the most advanced methods and equipment are used in processing Glidden soybean ingredients for the meat industry. That's why more and more packers are standardizing on Glidden products for all their soya requirements.

SOYALOSE FLOURS No. 103 and No. 105

Low fat types of soya flour containing fat in form of Lecithin; pure vegetable products—over 50% protein—mild in flavor—light in color.

Let us help you. Our complete Technical Service facilities are available to help you answer any specific problem you might have in connection with the use of soya ingredients in any formula. Write today.

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SOYA PRODUCTS DIVISION

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MEAT and SUPPLIES PRICES

CHICAGO

WHOLESALE FRESH MEATS CARCASS BEEF

Native steers	August 12, 1952
Prime, 600/800	54 1/2 @ 55
Choice, 500/700	54 1/2 @ 54 1/2
Choice, 700/900	52 @ 53 1/2
Good, 700/800	48 @ 48 1/2
Commercial cows	37 @ 37 1/2
Can. & cut	34 1/2
Bulls	40

STEER BEEF CUTS*

(*Ceiling base prices, f.o.b. Chicago)

Prime:	
Hindquarter	63.0 @ 65.0*
Forequarter	45.0 @ 47.0
Round	61.0 @ 63.0
Trimmed full loin	91.0 @ 93.0*
Flank	16.0 @ 20.0
Regular chuck	45.0 @ 48.0
Foreshank	30.0 @ 32.0
Brisket	43.5 @ 45.0*
Rib	73.0 @ 75.0
Short plate	15.0 @ 17.0
Back	59.0 @ 61.0
Choice:	
Hindquarter	60.0 @ 62.0*
Forequarter	44.0 @ 46.0
Round	61.0 @ 63.0
Trimmed full loin	83.0 @ 85.0
Flank	16.0 @ 20.0
Regular chuck	46.0 @ 48.5
Foreshank	30.0 @ 32.0
Brisket	43.0 @ 45.0*
Rib	62.0 @ 65.0
Short plate	15.0 @ 17.0
Back	57.0 @ 58.0

(*Ceiling base prices, f.o.b. Chicago)

BEEF PRODUCTS*

Tongues, No. 1	37.9
Brains	7 @ 9
Hearts	20
Livers, selected	60, 9
Livers, regular	56, 9
Tripe, scalded	7 1/2 @ 8
Tripe, cooked	8 1/2 @ 9
Lips, scalded	7 1/2
Lips, unscalded	7
Lungs	7 1/2
Melts	7 @ 7 1/2
Udders	6

(*Ceiling base prices, loose, f.o.b. Chicago.)

BEEF HAM SETS*

Knuckles	60
Insides	58
Outsides	60

(*Ceiling base prices, f.o.b. Chicago.)

FANCY MEATS

(i.c.l. prices)

Beef tongues, corned	42.20
Veal breads, under 8 oz.	80 @ 90
12-oz. up	1.02
Calf tongues	34
Lamb fries	73.00 @ 74.10
Ox tails, under 1/2 lbs.	27.70
Over 1/2 lb.	27.70

WHOLESALE SMOKED MEATS

(i.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	57 @ 60 1/2
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	60 @ 64 1/2
Hams, skinned, 16/18 lbs., wrapped	57 @ 59 1/2
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	60 @ 65 1/2
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	46 @ 58 1/2
Bacon, fancy square cut, seedless, 12/14 lbs., wrapped	37 @ 44 1/2
Bacon, No. 1 sliced, 1-lb., open-faced layers	53 @ 59 1/2

VEAL—SKIN OFF+

Carcass

(i.c.l. prices)

Prime, 80/150	52.00 @ 57.00
Choice, 50/80	49.00 @ 52.00
Choice, 80/150	52.00 @ 56.00
Good, 50/80	46.00 @ 49.00
Good, 80/150	46.00 @ 52.00
Commercial, all wts.	44.00 @ 49.00

*For permissible additions to ceilings see CPR 101.

CARCASS LAMBS

(i.c.l. prices)

Prime, 30/50	60.00 @ 61.00
Choice, 30/50	60.00 @ 61.00
Good, all weights	55.00 @ 59.00

CARCASS MUTTON

(i.c.l. prices)

Choice, 70/down	None quoted
Good, 70/down	None quoted
Utility, 70/down	None quoted

FRESH PORK AND PORK PRODUCTS

(i.c.l. prices)

Hams, skinned, 10/14	53 1/2 @ 54
Pork loins, regular	52.00*
12/down, 100's	60.40
Pork loins, boneless,	
100's	67

SAUSAGE MATERIALS—FRESH

Pork trim., reg. 40% bbls.	22
Pork trim., guar. 50%	24.80*
Pork trim., 95% lean,	
bbls.	52
Pork cheek meat, trnd., bbls.	30 @ 40.30
Bull meat, bon'l's, bbls.	51 @ 52
Cow meat, bbls.	47
Beef trimmings, bbls.	35 1/2 @ 36
Bon'l's, chucks, bbls.	48 1/2 @ 9 1/2
Beef head meat, bbls.	35
Beef cheek meat, trnd., bbls.	36
Shank meat, bbls.	54
Veal trim., bon'l's, bbls.	40 @ 41
*Packer's ceiling, f.o.b. Chicago.	

SAUSAGE CASINGS

(i.c.l. prices)	
Beef casings:	
Domestic rounds, 1% to 1 1/2 in.	70 @ 89
Domestic rounds, over 1 1/2 in., 140 pack	95 @ 100
Export rounds, wide over 1 1/2 in.	1.45 @ 1.55
Export rounds, medium, 1% @ 1 1/2 in.	.95 @ 1.00
Export rounds, narrow, 1% in. under	1.10 @ 1.20
No. 1 weasands, 24 in. up	12 @ 14
No. 1 weasands, 22 in. up	7 @ 9
No. 2 weasands, 2 in. sewing, 1% @ 2 in.	8
Middles, select, wide, 2 1/2 to 2 1/4 in.	1.55 @ 1.60
Middles, select, extra, 2 1/4 to 2 1/2 in.	1.95 @ 2.00
Middles, select, extra, 2 1/2 in. & up	2.50 @ 2.60
Beef bungs, export, No. 1	22 @ 26
Dried or salted bladders, per piece:	
12-15 in. wide, flat	15 @ 18
10-12 in. wide, flat	9 @ 12
8-10 in. wide, flat	5 @ 7
Porc casings:	
Extra long, 29 mm. in. dn.	3.85 @ 4.20
Narrow, medium, 29 @ 32 mm.	3.60 @ 3.80
Medium, 32 @ 35 mm.	2.10 @ 2.25
Spec. med., 35 @ 38 mm.	1.80 @ 1.90
Export bungs, 34 in. cut, 26 @ 28	
Large prime bungs, 34 in. cut	16 @ 19
Medium prime bungs, 34 in. cut	11 @ 16
Small prime bungs, 34 in. cut	7 1/2 @ 8 1/2
Middles, per set, cap. off.	50 @ 55

DRY SAUSAGE

(i.c.l. prices)

Cervelat, ch. hog bungs	1.01 @ 1.05
Thuringer	57.0 @ 63.0
Farmer	82 @ 84
Holsteiner	81 @ 84
B. C. Salami	90 @ 98
Genoa style salami, ch.	93 @ 102
Pepperoni	84 @ 90
Italian style bams	18 @ 21

If, like others, you're getting cost conscious, remember

BETTER CONTROL IN LIQUID HEATING IS PROFIT



Think of the amount of water you heat. Then have an engineer count up the dollars in fuel you waste whenever the temperature wanders. You, yourself, can figure the cost in product quality of sloppy control in:

SCALDING — a critical process in which you burn-in the hair if you let the temperature rise above 137°, and fail to soften its roots sufficiently below that temperature level.

DEHAIRING — even more critical because of the spray jet action.

PROCESS WATER — used in such enormous quantities that every useless degree means big money.

WASHDOWN WATER — the meat industry's hottest, 180°. It is used in liberal quantity every day, irrespective of the size of the kill.

STERILIZING — of viscera, inspection pans, or in the venting of canned hams—another place to look for lower costs through better control. Or, considering liquids other than water

DEPILATING — with molten rosin at 250°. A fussy process if you're going to flesh the skin properly. And the temperature of molten paraffin is the regulator of coating thickness—and cost.

Partlow has solved the control riddle with thousands of liquid heating jobs—the simple way with rugged equipment, and with gas, oil, electricity and steam. Phone or write your Partlow man now, before you waste another dollar in terms of degrees.

Remember the tapered shape of Partlow controls and see how frequently you can spot them wherever meat is processed—from the independent sausage kitchen to the giant packing plant.

TEMPERATURE CONTROLS
SAFETY GAS VALVES
DIAL THERMOMETERS
HUMIDITY CONTROLS

THE PARTLOW CORPORATION

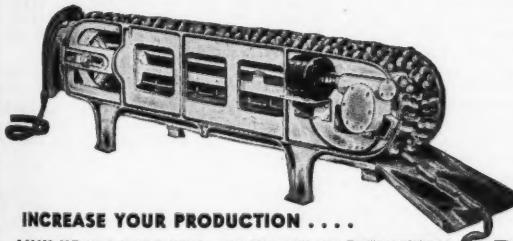
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NEW HARTFORD, NEW YORK

NEW! IMPROVED!

"FAMCO"

AUTOMATIC SAUSAGE LINKER



INCREASE YOUR PRODUCTION

LINK UP TO 1400 LBS. OF SAUSAGE PER HOUR!

"FAMCO" . . . the automatic sausage linker . . . can save you approximately 60% of your labor cost! Easy to install, clean, handle, operate and maintain . . . and economical, too! Write for details!

CAPACITY 3" to 7" LINKS

3 to 7-inch lengths, increments of $\frac{1}{4}$ " ... any dia. from $\frac{3}{4}$ " to $\frac{1}{2}$ " in natural casings.	3 1/2" length—18,000 links per hour
	4" length—15,360 links per hour
	5" length—12,480 links per hour
	6" length—10,560 links per hour

ALLEN GAUGE & TOOL CO.

FAMCO DIVISION

421 N. BRADDOCK AVE., PITTSBURGH 21, PENNA.

MUNICIPAL ABATTOIR
Austin, Texas

Changes to New STERLING KOOLER KUBES*

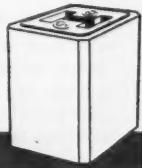
"Kooler Kubes solved our problem of clogged brine spray nozzles . . . and since Kooler Kubes are specially heavily compressed . . . they dissolve evenly to keep brine at a uniform salometer read-

ing. And with Kooler Kubes we don't have to add salt as frequently . . . we now use much less salt."

ELDRED PERRY, Supt.
Municipal Abattoir
Austin, Texas

Kooler Kubes are special, heavily compressed 50-lb. refrigeration salt cubes for unit coolers, brine spray cold diffusers, and spray deck systems.

*Trademark International Salt Company, Inc.



For Detailed Information Send Coupon Now

INTERNATIONAL
SALT COMPANY, INC.
Scranton 2, Pennsylvania

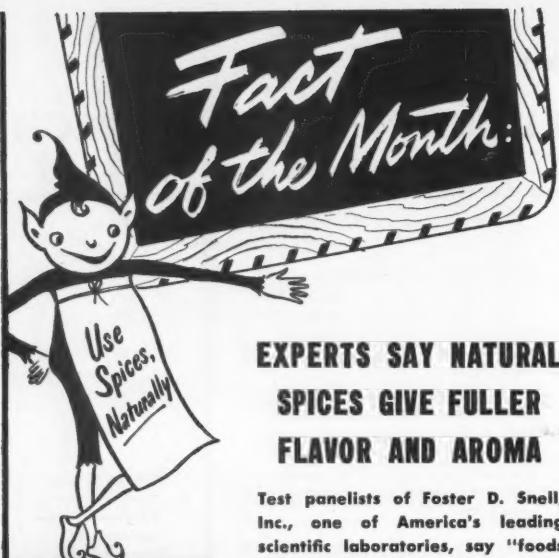
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Company _____

Address _____

City _____ Zone _____ State _____



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ASSOCIATION

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SPICES GIVE FULLER
FLAVOR AND AROMA

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on Allen Cooler
TRANSPORT REFRIGERATION

Allen has a top-notch frozen food transport story backed by performance charts. The dependability and economy that you need are built into Allen Cooler units. Complete specifications and the answers to your transport refrigeration questions will be on the way to you immediately upon your request. Get the facts now!

IMPORTANT FEATURES: Patented Pressure Control Valve ends head and back pressure problems. • Easy to mount. There's no costly cutting of the trailer wall. • Simplified electrical system uses only one 6-volt battery. • Coast to coast standard parts availability cuts lay-up time. • Designed for simple installation and ease of service.



ALLEN COOLER DIVISION
Production Planning Company

714 United Artists Building • Detroit 26, Mich.

* Distributors in Principal Cities *

DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	45	@48
Pork sausage, sheep cas.	53	@57
Frankfurters, sheep cas.	55	@63.7
Frankfurters, skinless	48	@54½
Bologna	41	@48
Bologna, artifical cas.	44	@50
Smoked liver, hog bungs	43	@49½
New Eng. lunch, spec.	75	@76½
Minced lunch, spec. ch.	56	@57
Tongue and blood	48	@51
Souse	36	@38
Polish sausage, fresh	52	@58
Polish sausage, smoked	54	

SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	15	21
Cominos seed	23	30
Mustard seed, fancy	23	29
Yellow American	29	
Oregano	21	26
Coriander, Morocco		
Natural, No. 1	13	17
Marjoram, French	34	45
Sage, Dalmatian		
No. 1	65	71

CURING MATERIALS

(l.c.l. prices)

	Cwt.
Nitrite of soda, in 400-lb. bbls., dol. or f.o.b. Chgo.	\$3.00
Salt peter, n. t. n. f.o.b. Chgo.	
Dbl. refined gran.	11.2
Small crystals	14.0
Medium crystals	15.0
Pure rfd. gran. nitrate of soda	5.2
Pure rfd. powdered nitrate of soda	
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	6.2

SPICES

(Basis Chgo., orig. bbls., bags, bales)

	Whole	Ground
Allspice, prime	35	39
Resifted	41	
Chili Powder	42	
Chili Pepper	44	
Cloves, Zanzibar	1.52	1.59
Ginger, Jam, unbl.	38	41
Ginger, African	25	30
Mace, fancy, Banda East Indies		1.34
West Indies		1.24
Mustard, flour, fancy	35	
No. 1	30	
West India Nutmeg	49	
Paprika, Spanish	40	
Pepper, Cayenne	50	
Red, No. 1	46	
Pepper, Packers	2.04	2.50
Pepper, white	2.30	2.40
Molasses	2.04	2.15
Black Lampong	2.04	2.15

PACIFIC COAST WHOLESALE MEAT PRICES

Los Angeles San Francisco No. Portland
FRESH BEEF (Carcass) Aug. 7 Aug. 12 Aug. 8

STEER:			
Choice:			
500-600 lbs.	\$54.00@56.00	\$56.00@57.00	\$56.00@53.00
600-700 lbs.	53.00@54.00	54.00@56.00	55.00@53.00
Good:			
500-600 lbs.	50.00@53.00	55.00@56.00	55.00@53.00
600-700 lbs.	48.00@50.00	53.00@55.00	54.00@53.00
Commercial:			
350-600 lbs.	46.00@49.00	49.00@51.00	50.00@51.00
COW:			
Commercial, all wts.	37.00@38.00	43.00@48.00	37.00@45.00
Utility, all wts.	35.00@36.00	35.00@45.00	34.00@39.00

FRESH CALF:	(Skin-Off)	(Skin-Off)	(Skin-Off)
Choice:			
200 lbs. down	54.00@55.00	57.00@58.00	53.00@56.00
Good:			
200 lbs. down	52.00@54.00	53.00@57.00	51.00@55.00

FRESH LAMB (Carcass):			
Prime:			
40-50 lbs.	53.00@55.00	54.00@55.00	52.00@54.00
50-60 lbs.	51.00@53.00	53.00@55.00	
Choice:			
40-50 lbs.	53.00@55.00	54.00@55.00	52.00@54.00
50-60 lbs.	51.00@53.00	52.00@55.00	52.00@54.00
Good, all wts.	50.00@53.00	51.00@55.00	49.00@52.00

MUTTON (EWE):			
Choice, 70 lbs. down	17.00@21.00	18.00@22.00	20.00@23.00
Good, 70 lbs. down	17.00@21.00	15.00@18.00	20.00@23.00

FRESH PORK CARCASSES (Packer Style)	(Shipper Style)	(Shipper Style)	
80-120 lbs.	35.85@36.75	35.00@35.85	36.00@37.50
120-160 lbs.	35.00@37.50		

FRESH PORK CUTS No. 1:			
LOINS:			
8-10 lbs.	60.00@62.00	62.00@64.50	64.50@65.50
10-12 lbs.	60.00@62.00	62.00@64.50	64.50@65.50
12-16 lbs.	60.00@62.00	61.00@63.50	63.50@64.50
PICNICS:			
4-8 lbs.	39.00@42.00	38.00@46.50	38.00@42.00
PORK CUTS No. 1:	(Smoked)	(Smoked)	(Smoked)
HAM Skinned:			
10-14 lbs.	57.50@60.00		
14-18 lbs.	56.00@58.00	57.00@64.80	59.00@64.80
BACON, "Dry Cure" No. 1:			
6-8 lbs.	48.00@54.00	44.00@51.25	52.00@56.00
8-10 lbs.	46.00@53.00	44.00@50.25	51.00@55.00
10-12 lbs.	46.00@53.00		48.00@54.00
LARD, Refined:			
1-lb. cartons	16.50@17.75	18.50@19.00	15.00@17.00
50-lb. cartons and cans	15.00@17.50	17.00@18.00	
Tierces	14.25@16.50		12.00@15.00

LEADING PACKERS USE

AIR-O-CHEK

The casing valve with the internal fulcrum lever

An ingenious inside lever arrangement opens valve. Quick acting. Self closing.

Send for Bulletin

AIR-WAY PUMP & EQUIP. CO., 4501 W. Thomas St., Chicago 31

CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

CASH PRICES

F.O.B. CHICAGO CHICAGO BASIS		PICNICS		
WEDNESDAY, AUG. 13, 1952		4-6	31 1/4	Frozen
		6-8	29 1/2	31 1/4
		8-10	27 1/2	27 1/2
		10-12	27 1/2	27 1/2
		12-14	27 1/2	27 1/2
		8/up	27a	27n
REGULAR HAMS		BELLIES		
Fresh or F.F.A.	Frozen	Green or Frozen	Cured	
8-10	*48.00n	*48.00n	6-8	35 @ 35 1/2
10-12	*48.00n	*48.00n	9/down	35 @ 35 1/2
12-14	*48.00n	*48.00n	9-11	35 @ 35 1/2
14-16	*48.00n	*48.00n	10-12	34 1/2 @ 35
			11-13	34
			12-14	33
			13-15	30n
			14-16	29 1/2 @ 30
			15-17	28
			17-20	28 1/2
			18-20	28n
			17-22	28n
				unquoted
				unquoted
BOILING HAMS		GR. AMN. BELLIES		
Fresh or F.F.A.	Frozen		D. S.	
8-10	*46.30n	*46.30n	BELLIES	
10-12	*46.30n	*46.30n	Clear	
12-14	*46.30n	*46.30n	18-20	23n
14-16	*46.30n	*46.30n	20-25	22
16-18	*46.30n	*46.30n	25-30	21 1/2
18-20	*46.30n	*46.30n	30-35	19 1/2
20-22	*46.30n	*46.30n	35-40	18
			40-50	18n
				19
SKINNED HAMS		*Ceiling price, CPR 74, f.o.b. Chicago.		
Fresh or F.F.A.	Frozen			
8-10	53 1/2 @ 54	53 1/2 @ 54		
10-12	54 @ 54.60*	54 @ 54.60*		
12-14	52.60	52.60		
14-16	52.60	52.60		
16-18	52.60	52.60		
18-20	50.60	50 @ 50.60*		
20-22	46 @ 47	46 @ 47		
22-24	40 1/2	40 1/2		
24-25	40	40		
25-30	37 1/2	37 1/2		
25/up	36 1/2 @ 37	36 1/2 @ 37		
FAT BACKS		OTHER D. S. MEATS		
Fresh or Frozen	Cured	Fresh or Frozen	Cured	
8-10	8n	8n	Reg. plates
10-12	9n	9	Clear plates
12-14	10n	10 1/2	Square jowls	15
14-16	11n	11 1/2 @ 11 1/2	Jowl butts	13 @ 13 1/2
16-18	12n	12 1/2 @ 12 1/2	S. P. jowls	13n
18-20	15n	15 1/2 @ 16		
20-25	15n	15 1/2 @ 16		

LARD FUTURES PRICES

MONDAY, AUG. 11, 1952				
Open	High	Low	Close	
Sept. 11.40	11.42 1/2	11.25	11.25b	
Oct. 11.60	11.60	11.40	11.42 1/2b	
Nov. 11.72 1/2	11.72 1/2	11.47 1/2	11.50	
Dec. 12.42 1/2	12.42 1/2	12.22 1/2	12.25b	
Jan. 12.40	12.45	12.27 1/2	12.27 1/2a	
Mar. 12.65	12.65		
May	12.85a		

TUESDAY, AUG. 12, 1952				
Sales: 5,920,000 lbs.				
Open interest, at close Friday, Aug. 8th.				
Sept. 1, 1,387, Oct. 1,040, Nov. 556, Dec. 294, Jan. 34, Mar. 20, and May one lot.				

WEDNESDAY, AUG. 13, 1952				
Sept. 11.22 1/2	11.40	11.22 1/2	11.35	
Oct. 11.55	11.57 1/2	11.42 1/2	11.50b	
Nov. 11.50	11.57 1/2	11.45	11.55b	
Dec. 12.35	12.37 1/2	12.30	12.35a	
			12.40b	
Mar. 12.70	12.70	12.65	12.65a	
May	12.85n		

THURSDAY, AUG. 14, 1952				
Sept. 11.40	11.40	11.30	11.37 1/2a	
Oct. 11.60	11.60	11.45	11.55	
Nov. 11.67 1/2	11.67 1/2	11.52 1/2	11.65a	
Dec. 12.42 1/2	12.42 1/2	12.35	12.50	
Mar. 12.70	12.37 1/2a	12.70	
May	12.85n		

SALES: 3,340,000 LBS.				
Open interest, at close Tuesday, Aug. 11th.				
Sept. 1, 1,379, Oct. 1,058, Nov. 578, Dec. 243, Jan. 37, Mar. 21, and May one lot.				

LARD PRODUCTION IN THE UNITED STATES IN JUNE				
amounted to 185,000,000 lbs., the USDA has reported. May output was 195,000,000 lbs.				

WEEK'S LARD PRICES

P.S. Lard	P.L. Lard	Raw Leaf
Aug. 9.11.37 1/2n	9.25n	10.25n
Aug. 11.11.25n	8.87 1/2a	9.87 1/2n
Aug. 12.11.25n	8.87 1/2a	9.87 1/2n
Aug. 13.11.37 1/2n	9.00n	10.00n
Aug. 14.11.37 1/2n	9.00	10.00

n—nominal, b—bid, a—asked.

Reduce B.O.D.
Recover Waste Grease

Make your waste disposal
problem an asset with

BULKLEY-DUNTON
colloidair
SEPARATORS
COLLOIDAIR TRICKLING FILTERS
AND COMPLETE WASTE WATER
TREATMENT SYSTEMS



Averages of
recent certified
tests show operating
COLLOIDAIR SEPARATOR
installations removing
90.1% grease
70.8% B.O.D.
from packing plant waste waters.

Ask Bulkley-Dunton about installation of
your own complete waste treatment plant to

- ✓ Meet city and state pollution requirements
- ✓ Return saleable grease
- ✓ Eliminate or reduce sewer charges
- ✓ Enable reuse of water in selected circuits
- ✓ Replace sewer charges with profits

Write today for complete details or
consult with our nearest field engineer.

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PROCESSES, INC.**
295 Madison Avenue, New York 17, N.Y.



Exclusive Agents in the United States:

THE GIRDLER CORPORATION

VOTATOR DIVISION
Louisville 1, Kentucky

THE SENSATIONAL NEW AER-O-MATIC ELECTRO

Finest die cast metal
product at lowest price

DI-FLY

DESTROYS
INSECTS!

KILLS

- FLYS
- MOSQUITOS
- SANDFLIES
- GNATS

- Fully Guaranteed
- Harmless to humans
- Thermosytatically controlled
- Nothing to adjust
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Now at last—a scientific harmless and odorless way to control flying insects. DI-FLY is successfully used in progressive meat packing and provision houses everywhere—quickly and scientifically. Made in lifetime cast gray metal—handsome enough for any installation.

ALLIED BLOCK CHEMICALS CO.

Fifth and Bingham Streets Pittsburgh 3, Pa.



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MANUFACTURING CO.

RHINELANDER, WISCONSIN

PREFERRED PACKAGING SERVICE

Glassine and Greaseproof Papers • Plain, Laminated and Heat-Seal
Sylvan Cellophane • Foil • Special Papers • Printed in Sheets and Rolls

creators designers
multicolor printers

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SMOKED COUNTRY
For Your Smoked Pork Rings

MACCO
COUNTRY STYLE PORK
True Old Southern Flavor



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Serving the Meat Packing Industry Since 1938

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BEAUMONT, TEXAS

MACTEX
NO. 66
The Perfect Stabilizer

MACCO
GERMAN STYLE WIENER
For a Better Flavor

MARKET PRICES

NEW YORK

WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices)

Aug. 13, 1952	
Per lb.	
City	
Prime, 800 lbs./down	54.50@56.00
Choice, 800 lbs./down	53.50@55.00
Good	49.00@53.00
Steer, commercial	48.00@49.00
Cow, commercial	37.00@39.00
Cow, utility	35.00@37.00

FRESH PORK CUTS

(l.c.l. prices)

Western	
Hams, sknd., 14/down	56.00@58.00
Bellies, sq. cut, seedless, 8/12 lbs.	58.00
Picnics, 4/8 lbs.	39.00@41.00
Pork loins, 12/down	61.00@63.00
Boston butts, 4/8 lbs.	46.00@48.00
Spareribs, 3/down	48.00@50.00
Pork trim., regular	28.00
Pork trim., spec. 50%	48.00

BEEF CUTS

Prime:

Hindquarter	65.00@68.0
Forequarter	47.00@48.0
Round	63.00@65.25
Trimmed full loin	90.00@92.5*
Flank	14.00@22.0
Short loin, trimmed	110.00@115.0
Sirloin, butt bone in	48.00@50.0
Cross cut chuck	47.00@50.0
Regular chuck	52.00@54.0
Freshshank	30.00@32.0
Brisket	42.00@45.0
Rib	65.00@70.0
Short plate	17.00@19.0
Back	60.00@61.0
Triangle	48.2
Arm chuck	52.00@55.0

Choice:

Hindquarter	61.90@66.00
Forequarter	46.00@47.0
Round	63.00@65.25
Trimmed full loin	84.5*
Flank	17.00@22.0
Short loin, trimmed	102.50@105.0
Sirloin, butt bone in	71.00@73.0
Cross cut chuck	47.00@50.0
Regular chuck	52.00@54.0
Freshshank	30.00@32.0
Brisket	42.00@45.0
Rib	63.00@68.0
Short plate	17.00@19.0
Back	59.00@60.0
Triangle	48.2
Arm chuck	50.00@52.0

*Aug. 12 prices.

FANCY MEATS

(l.c.l. prices)

Veal breads, under 6 oz.	102.50
6 to 12 oz.	102.50
12 oz. up	102.50
Beef kidneys	16.50
Beef livers, selected	62.50
Beef livers, selected, kosher	82.50
Octalts, over 1/2 lb.	27.8*

*Ceiling base prices.

LAMBS

(l.c.l. prices)

City	
Prime lambs, 50/down	63.40@65.00
Choice lambs, 50/down	63.40@65.00
Good, all wts.	58.00@61.40

Western

Prime, all wts.	62.00@64.00
Choice, all wts.	60.00@62.00
Good, all wts.	55.00@60.00

For permissible additions to ceiling base prices, see CPR 24.

LIVESTOCK PRICES AT SIOUX CITY

Prices paid for livestock at Sioux City on Wednesday, Aug. 13, were reported as follows:

CATTLE:

Steers, ch. & pr.	\$31.00@32.50
Steers, gd., ch.	None rec.
Steers, com. & gd.	27.00@28.50
Heifers, gd., ch. & pr.	33.00 only
Heifers, com.	24.00 only
Cows, util., com.	19.00 only
Cows, can., cut	14.00@15.50
Bulls, good	24.50@25.50
Bulls, util. & com.	20.00@21.50
Bulls, can., cut	None rec.

HOGS:

Good, ch., 190/240	\$21.25@22.50
Gd., ch., 250/280	20.25@21.50
Good & ch., 270/300	19.00@20.50
Sows, 400/down	16.50@18.50

SHEEP: Lambs,

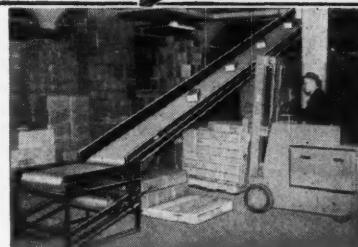
Ch. to pr.	\$29.00@30.00
Gd. to ch.	28.00@29.00

MODERN TIME AND COST SAVERS

BUILT BY...

Standard
GRAVITY & POWER
CONVEYORS

LIFT OR
LOWER—
FLOOR TO
FLOOR
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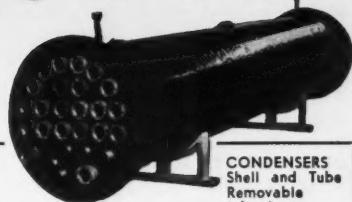
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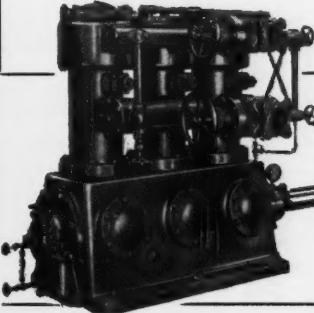
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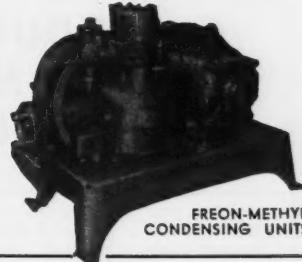
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BY-PRODUCTS....FATS AND OILS

TALLOWS AND GREASES

Wednesday, August 13, 1952

The scattered walkouts in the packing industry, together with reduced live animal runs, have caused producers of tallow and greases to maintain a firm hold on material. However, price-wise for a while back, very little change was noticeable. Movement of product was light, both in the midwest and eastern territories. Last weekend a few tanks of choice white grease changed hands at 6½c, delivered East. A few tanks of yellow grease sold at 3½c, c.a.f. Chicago. A tank of special tallow traded at steady price of 4½c, c.a.f. Chicago.

Notwithstanding some weakness in allied markets (loose lard 3c under last Friday) tallow and grease offerings continued to be tight. It was reported early in the week that a large consumer was purchasing assorted materials at steady levels, but without confirmation. Some scattered sales, totalling a small round lot of prime tallow, sold at 6c, c.a.f. East. Few tanks of No. 2 tallow sold at 4½c, delivered East. Eastern interests bid 6½c, delivered that destination, for original fancy tallow, with offerings held at 7c. However, a couple tanks of same sold at 6½c, c.a.f. East, presumably a compromise sale.

Additional tanks of choice white grease sold at 6½c, delivered East. Three tanks of yellow grease sold at 3½c, c.a.f. Chicago.

At midweek trade reports were rather conflicting, some sources indicating a tinge of easiness in certain selections, and others talking steady to strong prices. Special tallow sold at 5½c, choice white grease at 6½c and 6¾c, prime tallow at 6¾c, and yellow grease at 4½c, all delivered East, few tanks of each involved.

Two tanks of choice white grease sold locally at 5½c, f.o.b. Chicago. The prime tallow sale was fractionally higher than prices reported on last pre-

vious sales of the same commodity.

TALLOWS: Wednesday's quotations: Fancy tallow, 7 color, 6@6½c; bleachable fancy tallow, 5½@6c; prime tallow, 5½@5½c; special tallow, 4½@5c; No. 1 tallow, 4½c, and No. 2 tallow, 3½c.

GREASES: Wednesday's quotations: Choice white grease, 5½@5½c; A-white grease, 5½c; B-white grease, 4½@4½c; yellow grease, 3½@4c; house grease, 3½c, and brown grease, 2½c@3c.

BY-PRODUCTS MARKETS

(Chicago, Wednesday, Aug. 13)

Blood

Unit
Ammonia

Unground, per unit of ammonia (bulk)	7.75n
---	-------

Digester Feed Tankage Materials

Wet rendered, unground, loose Low test	9.75
High test	9.25

Liquid stick tank cars	3.15
------------------------------	------

Packinghouse Feeds

Carlots,
per ton

50% meat and bone scraps, bagged	110.00@115.00
50% meat and bone scraps, bulk	107.50@112.00
55% meat scraps, bulk	125.00
60% digester tankage, bulk	105.00@112.50
60% digester tankage, bagged	110.00@115.00
80% blood meal, bagged	140.00n
70% standard steamed bone meal, bagged	93.50@ 95.00

Fertilizer Materials

High grade tankage, ground, per unit ammonia	\$6.50@6.75
Hoof meal, per unit ammonia	7.00

Dry Rendered Tankage

Per unit
Protein

Low test	2.15
High test	2.05@2.10

Gelatine and Glue Stocks

Per cwt.

Calf trimmings (limed)	\$ 1.75@ 2.00
Hide trimmings (green, salted)	30.00@32.50
Cattle jaws, skulls and knuckles, per ton	65.00@70.00
Pig skin scraps and trimmings, per lb	7 @ 7½

Animal Hair

Winter coil dried, per ton	*90.00@95.00n
Summer coil dried, per ton	*50.00n
Cattle switches, per piece	6 @ 7
Winter processed, gray, lb	11 @12n
Summer processed, gray, lb	5n

n—nominal. s—asked.

*Quoted delivered basis.

VEGETABLE OILS

Wednesday, August 13, 1952

Activity was meager in the vegetable oil market this week and fluctuating prices were a domineering factor.

The market lacked any prominent feature the beginning of the week and prices were mixed. August and September shipments of soybean oil cashed early at 11½c and later, at 11½c. The government's crop report had a strengthening effect on the soybean oil market later and August shipment was bid at 11½c. September shipment also traded in a limited way at an equal price. Offerings of October shipment were priced at 11c, without action.

The cottonseed oil market was a dull affair and although actual sales were presumably consummated, confirmation was lacking. The market in the Valley and Southeast was pegged at 13c and in Texas at 12½c, all nominal basis.

According to reports, the drought has weakened corn production and the 1952 crop has been placed at 3,135,689,000 bu. This was a decline of 230,000,000 bu. from the Agriculture Department's July 1 forecast. Prices for corn oil did not appear to be affected by this report and August forward shipment sold steady at 13½c. The peanut oil market was relatively unchanged from the previous week and was quoted nominally at 16c. Offerings for spot coconut oil were priced at 9½c and October through December at 9½c.

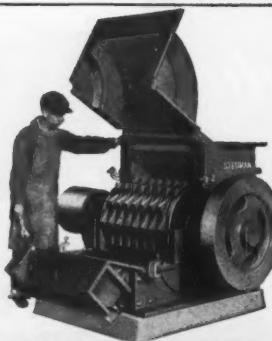
Prices were of a mixed nature again on Tuesday and trading was light. August and September shipments of soybean oil sold at 11½c early. Buying interest waned later which caused price drops and sales were consummated at 11½c. October new crop material was offered at 11c but no sales were reported.

Cottonseed oil sold in the Valley at 13c and the market in the Southeast was pegged at 13c, nominal basis. Although not much stock was offered in

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Texas, a few sales were heard at 12½c at regular points.

Corn oil was offered early at 13½c and later trades were accomplished at that figure for August shipment. Peanut oil continued to move at an unchanged price of 16c. Coconut oil was offered at 9½c early, but later sales at 9c were made for prompt shipment.

Trading was slow in coming out at midweek and prices ruled about steady to slightly lower. Early in the session a limited amount of soybean oil for August and September shipments sold at 11½c. Later, these two shipments traded slightly firmer at 11½c, again in a small way. October through December shipments were offered at 11c, but best bids were at 10½c.

Cottonseed oil was unchanged from the previous day's levels early, but later this material moved in Texas at 12½c. Valley stock was offered at 13c and quoted at that price nominally in the Southeast. Corn oil for August shipment was offered at 13½c; however, late in the session, a couple of tanks moved at 13½c. Peanut oil and coconut oil were unchanged and quoted at 16c and 9c, nominal basis.

CORN OIL: Registered ½c gain over last midweek's levels.

SOYBEAN OIL: Relatively unchanged from the previous week to fractionally lower.

PEANUT OIL: Limited movement at steady prices.

COCONUT OIL: Offering prices fluc-

tuated. Few sales were made at 9c.

COTTONSEED OIL: Volume of trading light at unchanged prices to ¼c higher.

Cottonseed oil prices in New York were quoted as follows:

MONDAY, AUG. 11, 1952

	Open	High	Low	Close	Prev.
May	15.62b	15.62	15.53b	15.67b	
July	15.65b	15.65	15.60b	15.74b	
Sept.	15.35b	15.35	15.25	15.26	15.41
Oct.	15.40	15.40	15.32	15.33	15.44
Dec.	15.45b	15.47	15.39	15.40	15.50
Jan.	15.45n	15.45	15.37n	15.49n	
Mar.	15.63	15.63	15.50	15.51	15.65
Sept.	'53	15.65n	15.60n	15.74n	
Sales: 181 lots.					

TUESDAY, AUG. 12, 1952

	Open	High	Low	Close	Prev.
May	15.67b	15.62	15.45	15.47	15.53b
July	15.60b	15.71	15.60	15.48b	15.60b
Sept.	15.36	15.45	15.27	15.25b	15.28
Oct.	15.43	15.50	15.28	15.29	15.33
Dec.	15.52	15.56	15.34	15.55	15.40
Jan.	15.52n	15.56	15.33n	15.37n	
Mar.	15.64b	15.69	15.45	15.51	15.51
Sept.	'53	15.60n	15.48n	15.48n	15.60n
Sales: 477 lots.					

WEDNESDAY, AUG. 13, 1952

	Open	High	Low	Close	Prev.
May	15.40b	15.52	15.42	15.47b	15.47
July	15.45b	15.50	15.45	15.50	15.48b
Sept.	15.25	15.40	15.23	15.30	15.25b
Oct.	15.25b	15.43	15.25	15.34	15.29
Dec.	15.30	15.45	15.29	15.37	15.55
Jan.	15.30n	15.45	15.37n	15.33n	
Mar.	15.30n	15.45	15.37n	15.33n	
Sept.	'53	15.45n	15.49n	15.49n	15.48n
Sales: 315 lots.					

EASTERN BY-PRODUCT MARKET

New York, Aug. 13, 1952

Dried blood was quoted Wednesday at \$7.00 to \$7.50 per unit of ammonia. Low test wet rendered tankage was quoted at \$8.25 per unit of ammonia. Dry rendered tankage was listed at \$1.90 per protein unit.

Linseed Meal Ceilings

OPS issued on August 6 dollars and cents ceilings for flaxseed feed products, f.o.b. production points (GCPR, SR 95, Rev. 1), effective immediately.

The ceiling for linseed meal, standard protein content of 32 per cent, was fixed at \$78 per ton, f.o.b. Minneapolis. Methods are provided for computing ceiling prices for products with a lower protein guarantee.

OPS said the new ceilings are from \$6 to \$8 a ton higher than present ceilings, set last March when OPS authorized processors to raise their GCPR ceilings by \$5.50 per ton.

VEGETABLE OILS

Wednesday, Aug. 13, 1952

Crude cottonseed oil, carlots, f.o.b. mills	
Valley	13a
Southeast	13m
Texas	12½pd
Corn oil in tanks, f.o.b. mills	13½pd
Peanut oil, f.o.b. Southern mills	16m
Soybean oil, Decatur	11½pd
Coconut oil, f.o.b. Pacific Coast	9n
Cottonseed foots,	
Midwest and West Coast	1@ 1½n
East	1@ 1½n

a—asked. n—nominal. pd—paid.

OLEOMARGARINE

Wednesday, Aug. 13, 1952

White domestic vegetable	27
White animal fat	27
Milk churning pastry	25
Water churning pastry	24

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HIDES AND SKINS

Strike issue influenced big packer market, activity completely lacking—Small packer market stronger early with sales at firmer levels—Calf and kipskins continue dull—Limited movement of sheepskins at steady prices to slightly higher.

CHICAGO

PACKER HIDES: The impending strike by packinghouse workers and buyers exercising constraint were largely responsible for an inactive spot hide market Monday. There was some tanner interest at steady prices, but general inquiry was far from expansive. The entire trade was stymied by the watch-and-wait attitude which prevailed. Packers were presumably well sold up and were not eager to release available offerings until the strike issue has been decided.

New developments were not forthcoming in the market Tuesday or at midweek and action was practically nil. Packers were reluctant to release offerings as they were not in a position to promise specific delivery due to the strike situation. Most sources considered the market in a steady position, however, and did not anticipate any particular decline.

A consensus of reports indicated shoe production has advanced considerably

in comparison with a year ago and was 14 per cent ahead in July. However, a slack period is expected soon.

SMALL PACKER AND COUNTRY HIDES: Small packers reportedly moved 50 lb. average at 14½c and 15c last week, but volume of trading was only fair. Country hides also traded and 42 lb. average brought 11@11½c and 50 to 52 lb. average sold at 10@10½c, f.o.b. shipping point. Small packer hides firmed up this week and early sales at 15@15½c for 50 lb. average were reported. There was also scattered movement of 60 lb. average at 14@15c. At midweek, most small packers pulled out of the market entirely and activity was at a stand-still.

CALFSKINS AND KIPSKINS: Nothing of interest developed in either market and actual sales could not be determined.

SHEEPSKINS: The only movement reported throughout the week was a truck of No. 1 shearlings at 2.70. The No. 2 shearlings were offered in one direction at 1.75, but no action materialized. The No. 3 shearlings were quoted at 1.10, however, there were very few around to attract interest. Dry wool pelts were quoted at 30c, nominally, and clear spring pickled skins reportedly sold at 12.00, quantity unconfirmed.

CHICAGO HIDE QUOTATIONS

PACKER HIDES

Week ended Aug. 13 Previous Cor. Wk. 1951

Nat. stra. ... 16½@18n 16½@18 30 @33½

Hvy. Texas stra. 13n 13 27

Hvy. butt. brand'd stra. 13n 13 27

Hvy. Col. stra. 12½n 12½ 26½

Ex. light Tex. stra. 18½n 18½n 36n

Brand'd cows. 15n 15 36n

Hy. nat. cows 18n 18 31½

Lt. nat. cows 17½n 17½ 31 @31½

Nat. bulls ... 10n 10 21n

Brand'd bulls. 9n 9 20n

Calfskins, Nor. 10/15 45n 45n 35n

10/down ... 37 @37½n 32½n ..

Kips, Nor. nat. 15/25... 35n 35 @40n 40n

Kips, Nor. branded ... 27½n 27½n 37½n

SMALL PACKER SKINS

STEERS AND COWS:

60 lbs. and over. 14 @15n 13½@14n ..

50 lbs. 15 @16n 14½@15n ..

SMALL PACKER SKINS

Calfskins, under 15 lbs. 32n 32n 30@ 30

Kips, 15/30 31@32n 27@30n 30@ 35

Slunks, regular 1.80n 1.80n 1.50@2.00

Slunks, hairless 60n 60n 60@ 70

SHEEPSKINS

Pkr. shearlings, No. 1 2.50@2.65n 2.50@2.65 ..

Dry Pelts. 30 30 44@ 44

Horsehides, untrmd. 7.50n 7.50n 10.00@11.00

*Ceiling price.

NEW YORK HIDE FUTURES

MONDAY, AUG. 11, 1952

	Open	High	Low	Close
Jan.	15.50b	16.15	16.00	16.00 - 10
Jan.	15.10b	15.10	15.00	15.00n
Apr.	15.40b	16.00	16.00	15.95b-16.00
July	15.30b	15.30	15.28b-90	15.28b-90
Oct.	16.31b	17.00	16.75	16.90b-92
Oct.	15.20b	15.20	15.18b	15.18b-88
Sales: 47 lots.				

TUESDAY, AUG. 12, 1952

Jan.	15.95b	16.50	16.25	16.20b-35
Jan.	15.50b	15.50	15.50	15.50n
Apr.	15.79b	16.00	16.00	16.00b-26
July	15.69b	16.00	15.85b-16.10	15.85b-16.10
Oct.	16.85b	17.00	17.00	17.30
Oct.	15.50b	15.50b	15.50b	15.50b-70
Sales: 123 lots.				

WEDNESDAY, AUG. 13, 1952

Jan.	16.46	16.46	15.95	16.05
Jan.	15.70b	15.70b	15.50n	15.50n
Apr.	16.27b	16.27b	15.85b-95	15.85b-95
July	16.06b	16.06b	15.70b-82	15.70b-82
Oct.	17.50	17.50	17.05	17.08
Oct.	15.80b	15.80b	15.55b-70	15.55b-70
Sales: 43 lots.				

THURSDAY, AUG. 14, 1952

Jan.	16.00b	16.15	15.80	15.85b-65
Jan.	15.30b	15.30b	15.30n	15.30n
Apr.	15.80b	15.75	15.75	15.65b-55
July	15.60b	15.60b	15.50b-75	15.50b-75
Oct.	17.00b	17.20	16.75	16.92 - 80
Oct.	15.40b	15.40b	15.35b-60	15.35b-60
Sales: 71 lots.				

CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended August 9, 1952, were 4,985,000 lbs.; previous week, 2,495,000 lbs.; same week 1951, 5,353,000 lbs.; 1952 to date, 139,200,000 lbs.; same period 1951, 165,472,000 lbs.

Shipments for the week ended August 9, 1952 totaled 4,560,000 lbs.; previous week, 2,077,000 lbs.; corresponding week, 1951, 2,446,000 lbs.; this year to date, 125,470,000 lbs.; corresponding period a year ago, 131,552,000 lbs.

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LIVESTOCK MARKETS

Weekly Review

Year's Shorn Wool Output Estimated 2% Above 1951

The quantity of wool shorn and to be shorn this year has been estimated at 229,750,000 lbs., the Bureau of Agricultural Economics reported. This amounted to about 4,000,000 lbs. or 2 per cent more than last year. However, production lags about 23 per cent below the 1941-50 average.

The increased wool production this year is due to a larger number of sheep shorn and a record heavy weight per fleece. The estimated weight per fleece of 8.27 lbs. compares with 8.24 lbs. last year and the 10-year average of 8.02 lbs. About 1 1/2 per cent more sheep were shorn this year than last year.

Production of shorn wool in the "native" or "fleece" wool States was estimated at 66,000,000 lbs., with an average fleece weight of 7.53 lbs. Last year 61,000,000 lbs. were shorn at an average fleece weight of 7.52 lbs. Sharp increases in production were shown for Ohio, Minnesota and Nebraska. In all the "native" States, except Maine, Missouri and Oklahoma, wool production was equal to or greater than in 1951.

In the 13 Western sheep States (11 Western States, South Dakota and Texas) shorn wool production was estimated at 164,000,000 lbs., or about the same as in 1951. The number of sheep shorn and to be shorn has been placed at 19,044,000 head, a decrease of a little more than 1 per cent from 1951.

Production was down from last year in Texas, Wyoming, Arizona, Utah and Nevada, but up in the rest of the 13 Western sheep States. Wool production in Texas, estimated at 47,000,000 lbs., is down 4 per cent from 1951. Estimates for Texas and California include an allowance for wool to be shorn from sheep and lambs this fall. The allowance for Texas is 5,744,000 lbs. this fall compared with 6,125,000 lbs. shorn last fall. For California the allowance is 2,564,000 lbs. compared with 2,557,000 lbs. last fall.

KINDS OF LIVESTOCK KILLED

The classification of livestock slaughtered under federal inspection during June, 1952 compared with May 1952, and June 1951 is shown below:

	June 1952	May 1952	June 1951
	Percent	Percent	Percent
Total	100.0	100.0	100.0
Canners and cutters	14.6	11.3	10.7
Hogs—			
Sows	19.8	9.0	18.5
Barrows and gilts	79.5	90.4	80.6
Stags and boars	.7	.6	.9
Total	100.0	100.0	100.0
Sheep and Lambs—			
Lambs and yrigs.	88.0	90.9	86.7
Sheep	12.0	9.1	13.3
Total	100.0	100.0	100.0

*Totals and percentages based on round numbers.

†Based on reports from packers.

Hog Disease Spoils Many Midwest Shows and Fairs

Not only has the latest menace to hog production and marketing, vesicular exanthema, cut down on pork output during recent weeks, but has also thrown fair and livestock show schedules into confusion. Among other such exhibits, the National Barrow Show, scheduled to open a four-day run on September 16, has been cancelled.

The Illinois State Fair, which had anticipated a record entry list for this year's swine show, experienced a sharp drop in swine entries.

Entries for the "National" had already been received from hog producers in a dozen corn belt states, but their money has been refunded, P. J. Holand, director, announced. Due to the embargo, Illinois State Fair officials excluded 364 out-of-state swine entries.

LIVESTOCK CAR LOADINGS

A total of 6,968 cars were loaded with livestock during the week ended August 2, 1952, according to the American Association of Railroads. This was a decrease of 286 cars over the same week in 1951 and a decrease of 367 from 1950.

Georgia Has Fine Animal Disease Study Laboratory

With the livestock and meat industry finding itself at grips with attacks of various diseases which beset it at frequent intervals, Georgia takes pride in its new laboratory where livestock diseases are diagnosed and experiments for possible cures are being conducted.

Located at Tifton, the laboratory is housed in a modern building equipped to do a thorough job of diagnosing livestock ills. It cost about \$90,000, including equipment, the price of which was made possible with a special fund of \$50,000 provided by Governor Talmadge, and the Board of Regents supplementing the balance of the cost.

The laboratory is being operated jointly by the Coastal Plain Experiment Station, the State Department of Agriculture and the U.S. Department of Agriculture. Dr. William L. Sippel, head of the Department of Animal Pathology, is in charge. He is aided by two assistant veterinarians, two technicians, a secretary and two animal attendants. Plans are under way for a further state appropriation to add two more technicians.

The laboratory work consists of research and study of domestic animal diseases and laboratory diagnostic service for veterinarians which is passed on to livestock farmers by various media. The service is free to farmers who bring in their animals after a veterinarian has recommended the need for laboratory diagnostic service.

ST. LOUIS HOGS IN JUNE

Hog receipts, weights and range of prices at the National Stock Yards, E. St. Louis, Ill., were reported by H. L. Sparks & Co., as follows:

	July	1952	1951
Hogs received	195,420	235,184	
Highest price	\$23.60	\$25.15	
Lowest price	21.50	20.00	
Average price	21.86	22.60	
Average weight, lbs.	211	211	

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well-planned and
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Wisconsin Packing Co.

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WITH QUALITY BONELESS BEEF

U. S. GOVERNMENT INSPECTED ESTABLISHMENT 924

LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Tuesday, Aug. 12, were reported by the Production and Marketing Administration as follows:

St. L. N.S. Yds. Chicago Kansas City Omaha St. Paul
HOGS (Includes Bulk of Sales):

BARROWS & GILTS:

Choice:	120-140 lbs.	140-160 lbs.	160-180 lbs.	180-200 lbs.	200-220 lbs.	220-240 lbs.	240-270 lbs.	270-300 lbs.	300-330 lbs.	330-360 lbs.	Medium:	160-220 lbs.
	... \$17.50-19.50	... 19.00-21.00	17.00-20.00	17.00-19.50	18.00-19.25	15.00-19.00	18.00-20.25	18.50-21.50	19.00-22.00	19.50-22.00		18.75-22.75
	... 20.50-22.50	20.50-22.50	19.75-22.00	19.00-21.50	19.00-22.00	18.50-22.00	18.50-22.00	18.50-22.00	18.50-22.00	18.50-22.00		18.00-21.50
	... 22.85-23.25	22.85-23.25	21.50-23.00	21.00-22.00	21.75-22.50	21.50-22.00	21.75-22.50	21.75-22.50	21.75-22.50	21.75-22.50		18.00-19.50
	... 23.60-23.75	22.00-23.00	21.50-22.75	21.50-22.00	21.75-22.50	21.50-22.00	21.75-22.50	21.75-22.50	21.75-22.50	21.75-22.50		18.75-20.50
	... 21.85-22.85	21.50-22.50	20.50-22.50	20.50-21.75	21.25-22.25	20.50-22.00	20.50-22.00	20.50-22.00	20.50-22.00	20.50-22.00		18.75-20.50
	... 21.00-22.00	21.00-22.00	20.00-21.00	20.25-21.75	20.25-21.75	20.25-21.75	20.25-21.75	20.25-21.75	20.25-21.75	20.25-21.75		18.75-20.50
	... 19.50-21.25	20.25-21.25	19.75-21.25	19.75-20.50	19.75-20.50	19.00-20.50	19.00-20.50	19.00-20.50	19.00-20.50	19.00-20.50		18.75-20.50
	... 19.25-20.00	19.25-20.00	19.25-20.00	19.30-20.00	19.30-20.00	18.75-20.50	18.75-20.50	18.75-20.50	18.75-20.50	18.75-20.50		18.00-19.50

SOWS:

Choice:	270-300 lbs.	300-330 lbs.	330-360 lbs.	360-400 lbs.	400-450 lbs.	450-550 lbs.	Medium:
	... 19.00-19.50	20.25-21.00	19.00-19.50	20.00-20.25	19.00-19.50	20.00-20.25	
	... 19.00-19.50	19.50-20.50	18.50-19.25	18.75-20.00	19.00-19.50	18.75-19.50	
	... 18.75-19.50	18.50-20.00	18.25-19.00	18.75-20.00	17.50-18.50	16.75-18.00	
	... 18.00-19.25	17.50-19.00	17.75-18.50	17.50-19.00	16.75-18.00	15.50-16.50	
	... 17.50-18.00	17.00-17.75	17.25-18.00	16.75-17.75	15.50-16.50	14.50-16.50	
	... 16.50-18.50	16.25-17.25	16.50-17.50	15.50-17.00	14.50-16.50	13.50-16.50	

SLAUGHTER CATTLE & CALVES:

STEERS:

Prime:	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
	... 34.00-35.00	34.25-35.50	34.00-35.25	33.50-34.50
	... 34.00-35.00	34.50-35.50	34.00-35.25	33.75-34.75
	... 33.25-35.00	34.00-35.50	33.50-35.00	32.75-34.75
	... 32.75-34.75	33.25-35.00	32.00-34.25	30.75-33.75

Choice:

700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
... 31.50-34.00	31.25-34.25	31.00-34.00	30.75-33.75
... 31.00-34.00	31.00-34.50	31.00-34.00	30.75-33.75
... 30.50-33.25	30.50-34.25	30.50-33.75	30.50-33.75
... 30.00-32.75	30.50-33.75	30.00-33.25	30.25-33.00

Good:

700-900 lbs.	900-1100 lbs.	1100-1300 lbs.	1300-1500 lbs.
... 28.00-31.50	28.00-31.25	27.25-31.00	27.75-30.75
... 28.00-31.50	27.50-31.25	27.00-31.00	27.75-30.75
... 27.50-31.00	27.25-31.00	27.00-30.50	27.50-30.00

Commercial:

all wts.	23.00-28.00	23.50-28.00	22.50-27.25	24.50-27.75	23.00-27.50
Utility, all wts.	18.00-23.00	19.00-23.50	18.00-22.50	21.00-24.50	20.00-23.00

HEIFERS:

Prime:	600-800 lbs.	800-1000 lbs.	1000-1300 lbs.	1300-1500 lbs.
	... 34.00-35.00	34.25-35.25	33.75-35.00	33.25-34.25
	... 34.00-35.00	34.50-35.50	34.00-35.25	33.75-34.75
	... 33.25-35.00	34.00-35.50	33.50-35.00	32.75-34.75
	... 32.75-34.75	33.25-35.00	30.00-33.25	30.25-33.00

GOAT:

500-700 lbs.	700-900 lbs.	900-1100 lbs.	1100-1300 lbs.
... 28.00-30.50	28.00-30.50	26.00-30.25	27.50-30.25
... 28.00-31.00	27.50-30.50	26.00-30.25	27.50-30.25
... 27.50-31.00	27.25-30.50	26.00-30.25	27.50-30.25

Commercial:

all wts.	22.50-27.50	22.50-28.00	21.50-26.00	22.00-27.50
Utility, all wts.	17.00-22.50	18.00-22.50	16.50-21.50	19.00-22.00

COWS:

Commercial:	all wts.	19.50-21.50	19.50-22.00	18.50-20.50	18.75-21.50	19.00-21.00
	Utility, all wts.	17.00-19.50	17.50-19.75	16.00-18.50	16.00-18.75	16.00-19.00
	Canner & cutter, all wts.	12.00-17.00	14.00-17.75	12.00-16.00	12.50-16.00	14.00-16.00
	BULLS (Yrs. Excl.) All Weights:					

Good:

Good	Commercial	Utility	17.50-20.00	17.50-20.50	19.00-21.50	20.00-23.00
20.00-23.00	24.00-25.00	21.50-22.50	22.00-23.50	22.00-23.50	22.00-23.50	22.00-23.50
15.00-17.00	18.50-21.50	19.00-21.50	20.00-22.00	20.00-22.00	21.00-23.00	21.00-23.00
Cutter						

vealers, All Weights:

Choice & prime:	28.00-33.00	21.00-33.00	28.00-30.00	28.00-30.00	28.00-32.00
Com'l & good	23.00-28.00	26.00-31.00	20.00-28.00	22.00-28.00	22.00-28.00

CALVES (500 Lbs. Down):

Choice & prime:	27.00-31.00	28.00-31.00	25.00-28.00	26.00-29.00	27.00-30.00
Com'l & good	21.00-27.00	23.00-28.00	18.00-25.00	21.00-26.00	21.00-27.00

EWES (Shorn):

Good & choice..	5.50-6.50	8.75-10.00	6.50-8.00	7.25-8.25	8.00-9.00
Cull & utility..	4.50-5.50	7.00-8.75	5.00-6.50	5.50-7.25	5.50-7.75

SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 13 centers for the week ended Aug. 9:

CATTLE

Week Ended Aug. 9

Aug. 9, 1951

Aug. 9, 1950

Aug. 9, 1949

Aug. 9, 1948

Aug. 9, 1947

Aug. 9, 1946

Aug. 9, 1945

Aug. 9, 1944

Aug. 9, 1943

Aug. 9, 1942

Aug. 9, 1941

Aug. 9, 1940

Aug. 9, 1939

Aug. 9, 1938

Aug. 9, 1937

Aug. 9, 1936

Aug. 9, 1935

Aug. 9, 1934

Aug. 9, 1933

Aug. 9, 1932

Aug. 9, 1931

Aug. 9, 1930

Aug. 9, 1929

Aug. 9, 1928

Aug. 9, 1927

Aug. 9, 1926

Aug. 9, 1925

Aug. 9, 1924

Aug. 9, 1923

Aug. 9, 1922

Aug. 9, 1921

Aug. 9, 1920

Aug. 9, 1919

Aug.

LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended Aug. 2 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

STOCK YARDS	GOOD STEERS Up to 1000 lb.	VEAL CALVES Good and Choice	HOGS* Gr. B ¹ Dressed	LAMBS Gd. Handyweights
Toronto	\$26.28	\$25.00	\$25.60	\$32.00
Montreal	26.65	24.75	25.61	33.05
Winnipeg	25.56	22.82	24.60	29.00
Calgary	24.99	25.42	24.40	26.34
Edmonton	23.65	26.50	24.85	24.85
Lethbridge	24.54	26.00	24.10	24.00
Pr. Albert	25.00	22.75	23.35	25.00
Moose Jaw	24.25	23.00	23.60	22.80
Saskatoon	24.25	23.00	23.60	22.80
Regina	24.25	23.00	23.60	22.80
Vancouver	27.75	27.75	28.15	28.15

*Dominion Government premiums not included.

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MEAT SUPPLIES AT NEW YORK

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

STEER AND HEIFER:	Carcasses	BEEF CURED:
Week ending Aug. 9, 1952..	8,519	Week ending Aug. 9, 1952..
Week previous	9,458	Week previous
Same week year ago.....	8,488	Same week year ago.....

COW:		PORK CURED AND SMOKED:
Week ending Aug. 9, 1952..	917	Week ending Aug. 9, 1952..
Week previous	854	Week previous
Same week year ago.....	1,333	Same week year ago.....

BULL:		LARD AND PORK FATS:
Week ending Aug. 9, 1952..	788	Week ending Aug. 9, 1952..
Week previous	686	Week previous
Same week year ago.....	808	Same week year ago.....

VEAL:		LOCAL SLAUGHTER
Week ending Aug. 9, 1952..	9,834	Week ending Aug. 9, 1952..
Week previous	10,402	Week previous
Same week year ago.....	9,882	Same week year ago.....

LAMBS:		CATTLE:
Week ending Aug. 9, 1952..	23,516	Week ending Aug. 9, 1952..
Week previous	23,211	Week previous
Same week year ago.....	21,937	Same week year ago.....

MUTTON:		CALVES:
Week ending Aug. 9, 1952..	375	Week ending Aug. 9, 1952..
Week previous	272	Week previous
Same week year ago.....	1,843	Same week year ago.....

HOG AND PIG:		HOGS:
Week ending Aug. 9, 1952..	10,400	Week ending Aug. 9, 1952..
Week previous	9,036	Week previous
Same week year ago.....	17,520	Same week year ago.....

PORK CUTS:		SHEEP:
Week ending Aug. 9, 1952..	955,442	Week ending Aug. 9, 1952..
Week previous	1,095,008	Week previous
Same week year ago.....	1,293,123	Same week year ago.....

BEEF CUTS:		COUNTRY DRESSED MEATS
Week ending Aug. 9, 1952..	25,833	Week ending Aug. 9, 1952..
Week previous	93,710	Week previous
Same week year ago.....	2,602	Same week year ago.....

VEAL AND CALF CUTS:		HOGS:
Week ending Aug. 9, 1952..	6,527	Week ending Aug. 9, 1952..
Week previous	7,597	Week previous
Same week year ago.....	3,000	Same week year ago.....

LAMB AND MUTTON CUTS:		LAMB AND MUTTON:
Week ending Aug. 9, 1952..	2,592	Week ending Aug. 9, 1952..
Week previous	1,773	Week previous
Same week year ago.....	...	Same week year ago.....

WEEKLY INSPECTED SLAUGHTER

Slaughter at major centers during the week ending Aug. 9 was reported by the U. S. Department of Agriculture as follows:

	Cattle	Calves	Hogs	Sheep & Lambs
Boston, New York City Area.....	8,041	9,675	37,244	44,21
Baltimore, Philadelphia	5,429	997	24,156	1,13
Cincinnati, Cleveland, Detroit, Indianapolis	12,236	4,249	75,659	12,23
Chicago Area	23,104	5,037	57,671	10,67
St. Paul-Wisconsin Areas ²	18,068	10,623	72,239	5,51
St. Louis Area ²	11,198	9,477	40,422	8,81
Sioux City	9,152	12	22,549	2,91
Omaha	22,821	393	40,963	12,16
Kansas City	12,550	4,570	20,607	4,83
Iowa-So. Minnesota ³	18,898	3,278	133,365	21,81
Louisville, Evansville, Nashville, Memphis	6,982	8,508	36,065	3,22
Georgia-Alabama Area ⁴	5,204	2,070	13,352	1
St. Joseph, Wichita, Oklahoma City	15,142	4,163	33,233	9,17
Ft. Worth, Dallas, San Antonio	13,817	8,440	8,988	11,90
Denver, Ogden, Salt Lake City	10,187	402	10,478	17,10
Los Angeles, San Francisco Areas ⁵	18,731	1,788	21,466	28,21
Portland, Seattle, Spokane	4,040	467	9,209	10,03
Grand Total	215,681	74,134	657,666	205,98
Total Previous Week	207,070	79,015	619,448	187,97
Total Same Week, 1951.....	181,146	74,498	668,640	172,80

¹Includes St. Paul, So. St. Paul, Newport, Minn., and Madison, Milwaukee, Green Bay, Wisc. ²Includes St. Louis National Stockyards, E. St. Louis, Ill. and St. Louis, Mo. ³Includes Cedar Rapids, Des Moines, Fort Dodge, Mason City, Marshalltown, Ottumwa, Storm Lake, Waterloo, Iowa, and Albert Lea, Austin, Minn. ⁴Includes Birmingham, Dothan, Montgomery, Ala., and Albany, Atlanta, Columbus, Moultrie, Thomasville, Tifton, Ga. ⁵Includes Los Angeles, Vernon, San Francisco, San Jose, Vallejo, Calif.

(Receipts reported by the U.S.D.A., Production & Marketing Administration)

SOUTHEASTERN RECEIPTS

Receipts of livestock at eight southern packing plants located at Albany, Columbus, Moultrie, Thomasville and Tifton, Georgia; Dothan, Alabama; and Jacksonville, Florida, during the week ended Aug. 8:

	Cattle	Calves	Hogs
Week ending Aug. 8.....	1,927	583	6,61
Week previous (five days).....	1,856	1,248	6,23
Corresponding week last year.....	2,779	986	4,73



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WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for our Bulletin—Issued Regularly.

Rendering & Lard

5060—HYDRAULIC PRESS: Anco, 600 ton, excellent condition	\$4900.00
5062—CRUSHER: Stedman, with new 30 HP. G.E. motor, new set of teeth	1650.00
4871—MOTOR: Merritt 15 C.R.S.C. with 50 HP. motor, roller chain	2250.00
5381—HASHER-WASHER: Anco, 30" x 10" cyl. Unit guaranteed	1600.00
5376—HAMMERMILL: With 20 HP. G.E. motor, 3 screens, used one week	600.00
5357—BLOW TANK: Boss, 4000 lb. complete with motor & starter. Has #3 drive. Unit 5 yrs. old	775.00
5073—STORAGE TANKS (2): 67" dia. x 39" long and 8' dia. x 30' long ea.	700.00
5022—EXPELLER: Duo, reconditioned, complete	7150.00
5382—COOKER: Anco, 4 1/2" x 10', 25 HP. motor & starter. Has #3 drive. Unit 5 yrs. old	3500.00
5383—COOKER: Dupp's, 5' x 10' with 25 HP. motor & starter. Unit 6 yrs. old	2500.00
5384—COOKER: Dupp's, 4' x 9' with 25 HP. motor & starter.	1500.00
5387—COMPLETE RENDERING PLANT EQUIPMENT: Location Midwest, closed down by city; includes the following items: 5 x 12 Globe Cooker, 600 ton Allbright-Nell Press, 40 HP. feed tender, 1 ton Feed Mixer, two 90,000 Storage Tanks, complete with condensers and fittings for modern plant	Bids requested

Sausage & Smokehouse Equipment

5385—HAND STUFFER: Buffalo 254-B	\$ 125.00
5088—TY-LINKER: model #114, serial #1746	1150.00
5331—BACON FORMER: Dohr & Neike Jr. serial #775	2450.00
5338—SILENT CUTTER: #32-B Buffalo, 100% cap., with 10 HP. motor and starter. Completely reconditioned	550.00
5360—SILENT CUTTER: Buffalo, 6000 cap. 50 HP. G.E. enclosed motor, hand gear head, 4 sets of knives, very good condition	1450.00
5360—GRINDER: Enterprise model 3556, with 7/8 HP. Westinghouse motor; one fine plate, 4 sets of knives. Excellent condition	450.00
5368—BAND SAW: Enterprise, automatic, 1/4 HP. motor. Very good condition	325.00
5079—BAND SAW: Biro 233, with motor	235.00
3077—SMOKEHOUSE DOORS: 20 sets stainless steel, each door 23 1/4" x 6'10" high, set	125.00
5078—SMOKEMAKER: Gerstel, automatic sawdust feed, with 3/4 & 1/2 HP. motors	625.00
5340—SMOKE HOUSE: Koch Portable, insulated, 1000 cap., electrically heated	235.00
5041—KETTLES (2): Weaveer Alum. jacketed, tilting type with stand, 40% working pressure, 100 gal. cap., 35" dia x 34" deep, each	300.00
4923—SLICER: U.S. 3C, 6" stainless conveyor, with 1 HP. motor	1500.00
5386—STUFFERS (4): Allbright-Nell Sausage 4000 cap., complete with valves	825.00

Miscellaneous

5069—VACUUM CAN SOLDERING MACHINE: for pear shaped cans, with vacuum pump	\$1175.00
5074—COMPRESSOR: Howe Ammonia, late style 6 1/2" x 6 1/2" hi-speed, with starter, controls, 40 HP. 3 phase, 60 cycle, 220/440 volt motor, V-belt drive, 2 each 1000 ft. of 1/2" line, 6 ton capacity	1250.00
4760—AMMONIA COMPRESSOR: Howe, 6 ton capacity, model E-6, self contained with shell & tube condenser, receiver, and 10 HP. motor; excellent condition	775.00
5075—CONDENSER: Ammonia, Baltimore Air Coll. model V-52, 25 ton cap.	1350.00

IMPORTANT ANNOUNCEMENT

NEW

B.A.I. SLOPING TOP STEEL LOCKERS

Limited Quantity.
No Priority Needed.

Single row 3 wide Lyon all steel lockers 15" wide x 18" deep x 60" high, 16" legs, seat bracket, padlock attachment, coat rod and hooks. \$19.97 per opening, f.o.b. Aurora, Ill. Single lockers also available.

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The following equipment is offered for sale on a RECONDITIONED basis, all F.O.B. Germantown, Ohio.

All pressure vessels are under full coverage by Hartford and are A.S.M.E. code construction.

Arrangements can be made for loading on cars or in trucks.

Cookers and Extractors can be furnished with proper length charging necks to accommodate reinstallation.

Foundation prints and piping diagrams will be furnished.

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20 to 25 tons per day cracking capacity:
2—40" x 36" electric extractors, vacuum and miscella-

pump. Shell and tube condensers, 1000 G.P.H.

6—1500 gal. Miscella tanks.

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1—5x9 8000 capacity cooker with 20 HP. gear head motor. High speed drive.

1—5x9 cooker with 25 HP. two speed 13-26 gear head motor.

1—5x9 cooker with 20 HP. gear head motor. Roller chain drive.

All cookers are center charging with steam jacketed heads.

1—35 Diamond hopper with base and 40 HP. high slip torque motor direct connected. Reduced voltage starter. Roller bearing and spare set knives.

1—30" diameter screw conveyor with base and 10 HP. motor.

1—30" diameter screw conveyor with base and 10 HP. motor.

1—30" diameter screw conveyor with base and 10 HP. motor.

1—125 HP. fully automatic Kewanee Boiler using #6 fuel oil or lighter. With both electric and steam preheaters.

1—60 HP. Brownell Boiler, coal fired with stoker, all automatically controlled.

Both boilers are Locomotive type and are complete with both electric and steam driven boiler feed pumps.

MEAT SCRAP DEPARTMENT:

5 to 7 1/2 ton grinder with base and 50 HP. T.E.F.C. motor and starter.

Rotex screen and motor.

Bagging conveyor and bagger.

Union special sewing machine.

All conveyors. 9" and 12".

All electrical equipment is 60/3/220/440.

Arrangements can be made for inspection of this equipment by writing or wiring The Dupp's Company. Phone Germantown Ohio 200.

THE DUPPS COMPANY

Germantown, Ohio

14—Anderson Expellers, all sizes.

1—Mech. Mfg. Co. 5' x 16' Cooker-Melter.

6—150, 350, 600, 800 gal. Dupp Seamless Kettles.

1—Davenport #3A Dewaterer, motor driven.

1—Bone Crusher, 24" dia. drum.

We also have a large stock of S/S, Aluminum and Copper Kettles, Storage Tanks, Filter Presses, Grinders, Silent Cutters, Stuffers, etc.

Only a partial listing.

CONSOLIDATED PRODUCTS CO., INC.

14 Park Row BA 7-0600 New York 38, N.Y.

Three—5 H.P. Frigidaire Compressors Model F.W. 620, water cooled condensers (running in plant now, reason for selling—need larger units)

\$500.00 each.

One—Acme evaporator 7 1/2 ton condenser with pump and motor, \$400.00.

One—Offal cooking tank 500 gallon capacity, drop bottom, never used. \$375.00.

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WESTMINSTER MARYLAND

BOILERS

2590 Kewanee 2-pass Firebox, ASME. 262-319 HP. 1600. Perfect condition, with stoker, asbestos cover, fittings, water level control, etc.

COMPLETE STOCK—ADVISE REQUIREMENTS

UNITED STEEL PRODUCTS CO.

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All Models. Rebuilt, guaranteed, or AS IS.

PITTSTOCK & ASSOCIATES. Glen Riddle, Penn.

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BACON BOARDS for sale. Wonder White. Sizes 7x7—7x9 1/4 and 8x10 1/4. These are beautiful boards. Samples and prices upon request. Address inquiries to MAUER-NEUER Corp., 115 S. 2nd St., Kansas City, Kansas.

PLANT WANTED

WANTED: Medium sized meat packing plant for Obin, but would go elsewhere. All information will be held in strict confidence. PW-56. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR RENT

FOR RENT

MODERN BEEF, veal and lamb killing plant. Federal inspection. Eastern Pennsylvania. Capacity 600 cattle, 350 calves and lambs. Fully equipped. Low rental. FR-223, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PLANTS FOR SALE

FOR SALE: Modern packing plant located in central Illinois. Rebuilt in 1945. New, modern sausage kitchen. Capacity: 100 hogs and 50 cattle per day. All in excellent condition. Also barn and 10 acres of land, and large brick garage. Available help plentiful. Terms—small down payment and terms to suit the convenience of the purchaser. FS-313, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE PLANT: Manufacturing a full line of luncheon meats and sausage. Sales last year \$400,000.00. A going business with unlimited possibilities. First class equipment and trucks. Located mid-west. Price, \$50,000.00 plus installation. Will finance part. Address Box FS-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOR SALE: Old established meat packing plant located in Southwestern Michigan complete with dry rendering, all new equipment. Capacity per week: 100 cattle, 200 hogs, 25,000 pounds sausages. Plant must be sold because of sudden death of owner. Will sell all or part interest. FS-350, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

PORK SLAUGHTERING PLANT

located in Peoria, Illinois. Capacity about 7,000 hogs per week plus certain processing facilities. Fully equipped inedible rendering plant separate from main building. Direct inquiries to STAHL MEYER, INC., 172 East 127th St., New York 22, N. Y. Phone—LEHIGH 4-4000.

FOR SALE: Modern medium size packing plant in western Washington. Good business. Meat maker. Forty thousand. Terms. Write to Box FS-359, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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YOUR PACKAGED MEATS NEED CODE DATING

We Offer a Complete Line of Code Daters and Name Markers—Automatic for Conveyor Lines and Wrapping Machines—also Power-Driven Coders for Bacon Boards and other Boards used in the Meat Packing Industry.

Write for details on a specific problem.

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SAUSAGE CASINGS

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Hydrogenated LARD FLAKES, when added to lard, insure a firm, finished product, a MUST during the hot weather.

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PORK • BEEF • VEAL • LAMB • SMOKED MEATS
DRIED SAUSAGE • VACUUM COOKED MEATS • LARD

THE RATH PACKING CO., WATERLOO, IOWA

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ATTENTION! SAUSAGE MANUFACTURERS
Can render you limited service to help you eliminate discoloration and other kitchen difficulties. Also help cut down production costs, increase yields, quality control, etc. Specialize in training one of your local men to be a top sausage maker in a short time. Have been on the supervisory force of sausage manufacturers since 1924. Can furnish references. W-336, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EXPERT SAUSAGE MAKER

With 45 years' experience in the manufacture of quality sausage seems connection. Can put in good system to make uniform products at a minimum cost price. Will take full charge of all departments, go anywhere. W-337, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

POSITION WANTED by man with 30 years' experience in the meat packing industry. Capable of supervision of entire plant or any department. Have also had government experience. References furnished upon request. W-338, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SALESMAN or MANAGER: Over 25 years' experience. All angles of the beef business. Live stock buying, processing, distributing and selling. New York, metropolitan area preferred. Excellent references. W-297, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

EXPERIENCED PACKINGHOUSE MAN: Desires change. Age 41. Management rendering plants, buy, sell meat scraps, grease. Experienced in finance, costs, credits, office management. W-340, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER: Lifetime experience making all sausage and loaf products, handle any problems including formulae and processing. Expert trouble shooter. Expert in training others. Elderly but physically fit. Prefer smaller city. Otto J. Martin, 1451 E. 73rd St., Chicago 19, Phone FAirfax 4-6406.

POSITION WANTED

EXECUTIVE: Packinghouse. Age 40. Desires change. Thoroughly experienced controller, medium sized packer, in finance, office management, credits, costs. Assist in management. W-341, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

ENGINEER: Technical education. 20 years' thorough practical experience in all phases of the meat and canning industry. State salary, conditions, etc. Available on reasonable notice. W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

MEAT BUYER: Chain or independent super markets. Excellent contacts. Over 25 years' experience. New York metropolitan area preferred. W-289, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

HELP WANTED

SUPERINTENDENT WANTED

Eastern packer wants man familiar with all phases of pork operations, sausage manufacturing, production and costs, intelligent leadership. Salary will be made satisfactory to right man. State experience and background. This is an unusual opportunity. Replies and negotiations will be held in strict confidence.

W-328, THE NATIONAL PROVISIONER
15 W. Huron St.

EXECUTIVE MANAGER

Modern packinghouse in Pittsburgh, Pa. which processes beef, veal and lamb desires capable man to act as executive manager. Must have knowledge of buying livestock, figuring operating costs of plant, selling meats and packinghouse procedure. Excellent opportunity for top man. Good salary plus guaranteed percentage of profits.

W-318, THE NATIONAL PROVISIONER
15 W. Huron St.

HELP WANTED

PORK SUPERINTENDENT

Wanted for plant killing 1200 hogs daily. Must have actual butchering experience in large operation. Good education. Capable of training employees and be fully qualified to supervise cut and kill, inedible rendering, lard, curing, pork packing, bulk loading and shipping. W-335, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

FOREMAN—HOG-KILL-CUT: Splendid opportunity with aggressive New York state packer, BAI experience preferred. Applications treated strictly confidential. Give full information, experience and age. W-347, THE NATIONAL PROVISIONER, 18 East 41st St., New York 17, N. Y.

SALES MANAGER: Leading midwestern meat packer desires experienced man conversant in all branches of the business. Must have full knowledge relating to meat and allied products and have had successful background as sales manager in this line. Write to Box W-356, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

SAUSAGE MAKER

Wanted to run modern quality kitchen for large retail market in Minnesota city. Prospects for a real future are excellent as we expand into the wholesale business. Please give particulars and references when replying. W-357, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

CASING SALESMAN: Ohio—Michigan—surrounding territory. Old reliable company. Strictly confidential. Our employees know of this ad. Write to Box W-358, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

EQUIPMENT WANTED

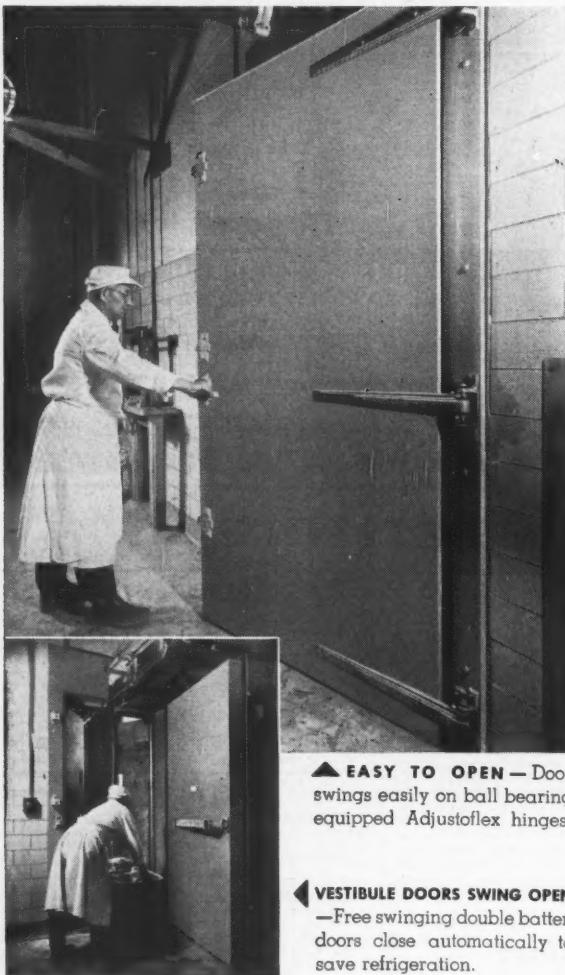
WANTED: ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-33, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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vestibule track doors

*Speed handling—
Save refrigeration*

Series "50" Vestibule Track Doors with "Marine Quality" plastic bonded plywood, one piece front and rear panels, installed in the modern meat packing plant of Schulz Brothers & Company, Cincinnati, Ohio.



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ADVERTISERS

in this issue of THE NATIONAL PROVISIONER

AUD

Air Way Pump & Equip. Co.	34
Albright-Nell Co., The	38
Allen Cooler Div., Production Planning Co.	38
Allied Block Chemical Co.	40
American Hair & Felt Co.	40
American Spice Trade Association	40
Archibald & Kendall, Inc.	40
Armour and Company	40
Atmos Corporation	32
Aula Company, Inc., The	40
Baltic Trading Company	45
Bariant and Company	52
Bemis Bro. Bag Co.	5
Brunner Manufacturing Co.	23
Bulkeley, Dunton Processes, Inc.	39
Chevrolet Div. of General Motors Corp.	7
Cincinnati Butchers' Supply Co., The	16
Custom Food Products, Inc.	26
Daniels Manufacturing Co.	40
Diversify Corporation	45
Dow Chemical Company, The	20
Famco Division, Allen Gauge & Tool Co.	37
Fearn Foods, Inc.	5
Glidden Company, The	36
Globe Company, The	10
Griffith Laboratories, Inc., The	First Cover
Ham Boiler Corporation	53
Hartford City Paper Company	4
Heekin Can Co.	43
Howe Ice Machine Company	41
Hudson-Sharp Machine Company	27
Hygrade Food Products Corp.	50
International Salt Company	37
Jamison Cold Storage Door Co.	54
Julian Engineering Co.	22
Kahn's, E., Sons Co., The	53
Kennett-Murray Livestock Buying Service	47
Koch Supplies	23
Kohn, Edward, Co.	29
Kold-Hold Manufacturing Company	53
Levi, Berth., & Co., Inc.	18
Link-Belt Company	3
Mayer, H. J., & Co., Inc.	22
McClancy Company, The	40
Morrell, John, & Co.	29
Partlow Corporation	27
Preservative Manufacturing Company	29
Rath Packing Co., The	33
Reynolds Electric Company	33
Sawyer, H. M., & Son Co., The	28
Schluderberg, Wm., The—T. J. Kordle Co.	50
Smith's, John E., Sons Company	Second Cover
Solvay Process Division, Allied Chemical & Dye Corp.	41
Speco, Inc.	44
Staley, A. E., Mfg. Co.	19
Standard Casing Co., Inc.	33
Standard Conveyor Co.	41
Stedman Foundry & Machine Company	43
Sutherland Paper Company	Fourth Cover
Taylor Instrument Companies	29
United Cork Companies	37
Warner-Jenkinson Mfg. Co.	33
West Carrollton Parchment Co.	31
Wilson & Co., Inc.	31
Winger Mfg. Co., Inc.	18
Wisconsin Packing Company	18

While every precaution is taken to insure accuracy, we cannot guarantee against the possibility of a change or omission in this index.

The firms listed here are in partnership with you. The products and equipment they manufacture and the services they render are designed to help you do your work more efficiently, more economically and to help you make better products which you can merchandise more profitably. Their advertisements offer opportunities to you which you should not overlook.



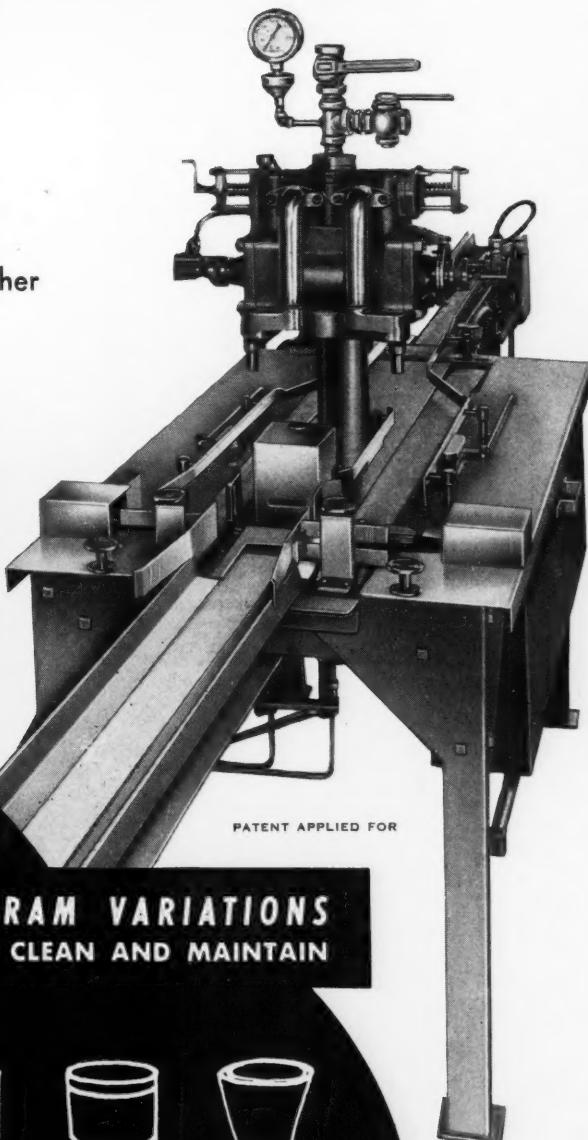
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AND
SHORTENINGS**

FILLER No. 877

Accurately measures and fills
½ lb. to 4 lb. containers.
Change from one size to another
in 3 minutes.

CAPACITIES	
1-lb.	90-100 per min.*
2-lb.	75-80 per min.
3-lb.	50-55 per min.
4-lb.	35-42 per min.

*This machine with double lines, two formers and two closers will handle 130 containers per minute.



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The human appetite is a tremendous buying force.

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For meat products cartons it means the pictorial realism of good illustration, colorful design, and faithful printing reproduction . . . plus specially developed paperboard that keeps its bright, fresh appearance through retail display and into the home. Is it time to refresh the sales appeal of your packages?

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